



COWDRAY FARM SHOP CAFÉ

LUNCH

A very warm welcome to our Café. We hope you enjoy your experience. Our ethos here is to reflect the seasons by providing freshly made, wholesome, healthy dishes to suit all tastes and to cater for specific dietary requirements where possible.

Allergies: If you have any allergies or special dietary requirements please speak to a team member. Every care is taken to avoid any cross-contamination when processing a specific allergen-free order. We do however work in a kitchen that processes allergenic ingredients.

LUNCH

(V) Vegetarian (Ve) Vegan

Served from 12 - 3pm

BUTCHER

Add one side for £4.50 or two sides for £8.50

Cowdray 6oz rump steak with salsa verde	£13.00
Cowdray 6oz beef burger	£10.00
<i>With homemade relish in a brioche bun</i>	
<i>Add Monterey Jack £2 add bacon £2.50</i>	
Cowdray venison cottage pie	£10.00

FISHMONGER

Add one side for £4.50 or two sides for £8.50

Poached salmon	£14.50
<i>With wilted spinach and dill crème fraîche</i>	
Crispy garlic and herb tiger prawns	£11.00
<i>With lemon and cracked black pepper aioli</i>	
Smoked mackerel kedgeree	£12.00

GREENGROCER

Add one side for £4.50 or two sides for £8.50

Roasted butternut squash and cherry tomato bruschetta (V)	£9.00
<i>With whipped goat's cheese</i>	
Roasted root vegetable curry (Ve)	£12.50
<i>With lemon infused wild rice</i>	
Vegan smash burger (Ve)	£11.00
<i>With vegan avocado mayonnaise, tomato and gem lettuce in a vegan bun</i>	

SIDES

One side £4.50 Two sides £8.50

Green vegetables to match the season (V)	
Lightly buttered parsley new potatoes (V)	
Fresh and crisp slaw (V)	
Chilli, garlic and Cowdray honey broccoli salad (V)	
Tandoori roasted root vegetables and grains (Ve)	
Lemon infused wild rice (Ve)	
Hand cut triple cooked chips (V)	
Skin on crispy fries (V)	

SANDWICHES & DELI

Served from 12 - 4pm

Choice of farmhouse white, granary or sourdough. Served with crisps and mixed leaves

Estate free-range egg mayonnaise and watercress (V)	£7.50
Cheddar, lettuce, tomato, apple and cider chutney (V)	£7.95
BLT - Bacon, lettuce, tomato and mayonnaise	£8.50
Beetroot houmous, pickled red onion and spinach (Ve)	£7.25
Roast, rare Cowdray beef with rocket and horseradish	£8.50
Soup of the day served with bread	£7.50
Cowdray beetroot houmous with toasted pitta (Ve)	£6.00
Olives (Ve)	£4.50

DESSERTS

Served from 12 - 4pm

Seasonal crumble	£7.95
<i>With vanilla ice cream, cream or custard</i>	
Belgian waffles	£7.50
<i>With vanilla ice cream, banana and maple syrup</i>	
Hazelnut affogato with biscotti	£6.50
Dark chocolate and cherry mousse	£6.95
<i>With shortbread biscuits</i>	
Warm Cowdray chocolate brownie	£6.95
<i>Served with vanilla ice cream</i>	
Ariela handmade gelato tubs	£4.25
<i>Vanilla, chocolate, cherry yoghurt, peanutella</i>	

AFTERNOON TEA

Served from 12 - 4pm

Cowdray cream tea	£9.50
<i>Two Cowdray fruit scones, organic clotted cream and Cowdray strawberry jam served with a pot of tea for one</i>	
Cowdray fruit scone	£4.25
<i>With butter and Cowdray strawberry jam, add clotted cream 60p (excluding tea)</i>	
Bara Brith (Welsh tea loaf)	£3.95
<i>Served hot or cold with butter</i>	
Cowdray cheese scone with butter	£3.25