



THE COWDRAY STEAKHOUSE

Martini Green olives **£3.99**

Blistered Padron Peppers **£3.50**
Sea salt, Lime

Freshly Baked Focaccia **£3.25**
English Salted Butter

HORS D'OEUVRES

Soup of the Day (VE) **£6.50**

Waiter will advice

Braised Smoked Ox Cheeks **£10.00**

Curry mayo, potato Croquette

Deluxe Smoked Mackerel Pâté **£8.95**

watercress, toasted sourdough

Beetroot & Goats Cheese **£8.50**

Dill oil, lentil and cherry Vinaigrette

Brixham King Scallops **£13.00**

Crab veloute, wakame seaweed

Harissa Roasted Butternut squash (VE) **£7.50**

Padron peppers, Avocado, sage, green oil

FROM THE BOAT

Ale-Battered Fish & Chips **£18.00**

Peas, Tartare sauce, Crispy Kale

Lyme Bay Sea Bream Fillet **£20.00**

Broccoli, Dauphinoise potato, Hollandaise

Tiger Prawns Linguine **£19.90**

Crab Bisque, chilli, garlic

½ Native Lobster **£23.00**

Gem lettuce, Bearnaise sauce

GRILLED & ROASTED MEATS

Overnight Boeuf Bourguignon **£19.00**

Creamed potato, carrot, herbs

Slow Cooked Pressed Lamb Breast **£22.00**

potato Croquette, heritage carrot, jus

Grilled Chicken Supreme **£18.00**

Savoy Cabbage, porcini velouté, Mash

Roasted Pork Belly **£21.00**

Wasabi emulsion, broccoli Dauphinoise potato

Dirty Beef Burger **£15.00**

BBQ pulled beef, kohlrabi, gem lettuce

FINEST QUALITY GRASS-FED BEEF

All Our Beef Cooked Over Charcoal, Hereford Beef is Farmed to the Highest Animal Welfare, Being Fed Lush Grass

From Rich Pastures In Glorious countryside, steaks Are Dry Aged minimum of 45 days.

All steaks are served with either bone marrow butter, bearnaise sauce or peppercorn sauce.

12 oz Sirloin, served on the bone **£27.00**

10 oz Tail on Ribeye **£25.00**

14oz Ribeye **£32.00**

7 oz centre-cut fillet **£29.00**

22 oz Côte de Boeuf **£55.00**

14 oz T-Bone Steak **£35.00**

STEAK TOPPINGS

Loaded Mac & Cheese **£5.95**

Crunchy Pangrattato

Maple Cured Bacon **£4.50**

prime streaky bacon

Tiger Prawns **£7.00**

garlic butter

SIDE ORDERS **£3.95**

Potato Croquettes

Creamed Potatoes

Panzanella Salad

Mixed Leaf Salad

Dirty Fries

Seasonal green

Garlic parsley chips

Truffle chips

Dauphinoise Potato

VEGETARIAN & VEGAN DISHES

Roasted Autumn Squash & Baked Beetroot (VE) **£15.95**

Spiced lentil, avocado puree, tomato, balsamic dressing

Eggs Florentine (V) **£16.95**

Hollandaise sauce, Fricassee of forest mushroom

HEALTHY SALAD

Scottish Smoked Salmon & Avocado **£18.00**

Mixed leafs, beetroot, whipped pecorino, watercress

Classic Caesar Salad **£14.00**

Lettuce, egg, croutons

Add chicken **£3.50** Lobster **£12.00**

Please inform your waiter of any dietary requirements or food allergies prior to ordering, while we take every precaution possible, please be aware that we can't provide a 100% guaranteed free from allergen environment, all dishes may contain traces of nuts, shots, gluten.