

The Cowdray recommends any of the following wines, courtesy of “Jascots” as an ideal accompaniment with your food.

Tempus Merlot 2009, Valle Central, Chile £18.00
 Rich, smooth and a real favourite. Chile offers phenomenal value, and this wine is absolutely on the button.

La Chamiza Malbec ‘Polo Amateur’ 2009, Mendoza, Argentina. £20.50
 Nothing matches steak better than Malbec. Spicy, black fruits with peppery finish that is perfect for every thing on this menu.

Côtes du Rhône-Villages ‘Sablet’ 2007, Domaine Stehelin, France. £23.50
 Don’t think Cotes du Rhone here, think nearer Gigondas... this is from the best village and the best ever vintage.

Leylines Shiraz 2007, John Duval, McLaren Vale, Australia. £28.50
 The finest wine in Australia by far is called Grange and for 19 years it was made by John Duval. He made this too. Massive flavours, one of our finest wines listed.

Château Teyssier 2005, Grand Cru St Emillion £40.00
 A real classic, the owner and wine maker Johnny Maltus is a legend, making some of St Emillion’s finest wines. This is powerful yet elegant and supremely sophisticated.

Whites

Puligny Montrachet 2006, Domaine Corton Andre £44.00
 Toasty nose, lovely ripe weight and mouthfeel, surprisingly long length, perfect balance and finish. Immaculate.

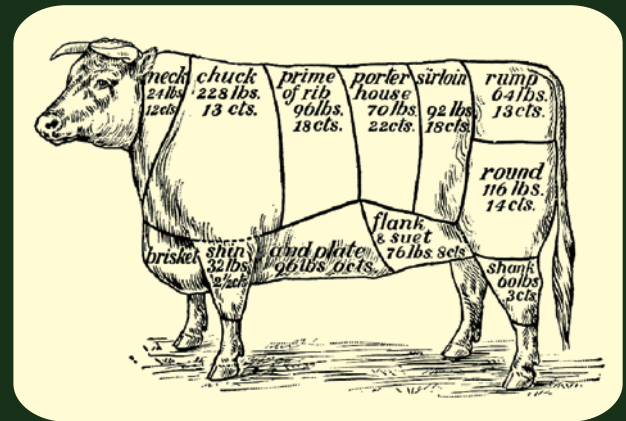
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the cowdray

PUB & DINING

Steak Cuts



Steaks supplied by C.H. Meats,
 Rarebreed, Scotch Premier
 Highland Meat Company

10 oz 42 Day Aged Boned Scottish Angus Rib-Eye £19.50

Just when you thought a Rib-Eye couldn't get any better, here it is on the bone – to further intensify the flavour. Thick cut, with heavy marbling and extra fat content which bastes the meat in its own juices, creating a moist, tender and intensely flavoursome steak.

12 oz 32 Day Aged Scottish Angus T-Bone £21.50

An exciting combination for steak-lovers – a juicy, thick, marbled Sirloin, plus a tender, subtly-flavoured fillet, joined on the bone to really intensify their flavours.

Scottish Angus

Well-loved for consistently fine beef, this hefty, distinctive breed was developed in the early part of the 19th century. An even fat coverage and perfect marbling makes the taste and texture rich, moist and succulent. Many herald it as the best beef in the world.

Our steaks have a unique rich flavour due to the length of time they are aged. The Cowdray takes pride in supplying the best quality cuts of beef. We hope you appreciate and enjoy them.

8 oz 32 Day Aged Longhorn Rump £16.95

A real old style English Cut of meat. A large chunk of steak, generously deep in flavour and texture, if you like a bit of bite to your steak, this is the one for you!

8 oz 32 Day Aged Longhorn Fillet £23.50

The tenderloin is the least used muscle in a steer's body, therefore meltingly tender every time. A delicate cut, low in fat yet rich and flavoursome.

Scottish Longhorn

This old-fashioned breed goes back some 200 years and is the same breed that made Scotland so famous for fine roast beef. Longhorns are now classed as rare breed cattle and, although not such a big name today, the beef is still perfection. The meat is fine grained, well marbled, and simply makes for excellent eating. All cuts of beef are served with a portion of slow roasted tomatoes, sautéed mushrooms, The Cowdray's own horseradish relish, and a generous serving of hand cut chips.

A choice of a sauce and a side dish included:

Peppercorn Sauce
Béarnaise Sauce
Red Wine Sauce

Handcut Chips
New Potatoes, Minted
Market Vegetables
Mashed Potatoes
Tomato & Red Onion Salad
Mixed Leaf