

DESSERTS

Caramelised White Chocolate,
Dark Chocolate Mousse
12

Honey Cake & Yoghurt v
12

Caramel Tart & Lemongrass v
12

Coconut Sorbet, Apple & Sorrel vg
12

Cheese Plate & Cowley Crackers
Oxford Blue, Single Gloucester & Yarlinton v
18



COWLEY, CHELTENHAM, GL53 9NL, UK
EAT@COWLEYMANOR.COM
+44 (0)1242 870900

LUNCH MENU

COWLEY
MANOR
EXPERIMENTAL

Jackson Boxer’s life is an erudite study on food, from literature to restaurants. His grandmother, the inimitable Arabella Boxer, was at the heart of British food writing for decades. His father Charlie is the owner of Italo Deli, a rather wonderful ode to Italian fare, tucked away in Bonnington Square.

And of course, his brother Frank is the brains behind Frank’s Café.

From a childhood spent in the kitchen, to a life making a career out of incredible cooking, Jackson worked for the likes of Margot Henderson during his formative years and then took the helm of Brunswick House, at the ripe age of 24. Since then, Jackson has opened Orasay in Notting Hill and JB at the Corner in Selfridges. At Cowley Manor Experimental, Jackson weaves local produce with a Gallic nod, using Gloucestershire’s finest offerings, and our herbs, fruit and vegetables plucked from our very own garden.

Word from the chef

‘I love everything the Experimental Group do, and have always hungered for the chance to put together a really fabulous and unique hotel menu, so when they showed me Cowley Manor I was head over heels.

The opportunity to synthesise the delicious, modern and inventive cooking of our shared London and Paris homes, with the extraordinary produce and Arcadian beauty of the Cotswolds, is one I am absolutely thrilled to accept.’



Olives, Thyme & Orange vg

5

Almonds, Rosemary & Piment vg

5

Smoked Honey & Potato
Brioche, Ampersand Butter v

6

Cowley Garden Vegetables,
Whipped Stracciatella
& Green Garlic Oil v

12

SNACKS

Warm Single Gloucester &
Truffle Gougères v

10

Old Spot Pork Croquettes

7

Bibury Trout Croustades

10

STARTERS

Delica Pumpkin Soup & Smoked Chestnut v

12

Beetroot, Sea Buckthorn,
Lovage & Burrata v

14

Grilled Leeks, Whipped Cow’s Curd,
Hazelnut v

15

Raw Beef,
Fried Shallots & Foie Gras

17

Raw Bass, Smoked Cream & Red
Currant

16

MAINS

Fresh Tagliolini,
Cornish Crab, Pickled Chilli

26

Fresh Tagliolini,
Smoked Butter, Black Pepper v

20

Butterhead Lettuce,
Anchovy & Parmesan

14

with Chicken & Old Spot Bacon

21

Red Cabbage, Grilled Broccoli, Rocket,
Ginger & Lemon Super Salad vg

15

Grilled Aubergine, Beans, Raspberries
& Almonds vg

21

Bibury Trout, Coco di Paimpol, Gem, Salsa

29

Cowley Burger, Dry-Aged Hereford Beef,
Smoked Cheddar, Lyonnaise Onion

16

Chickpea & Quinoa Burger,
Coriander & Jalapeno Yoghurt v

16

SIDES

French Fries v

7

Buttered Potatoes v

6

Green Beans v

6

Mixed Leaf Salad vg

6

Please inform our staff of any allergy you may have.

A discretionary service charge of 12.5% will be added to your bill. We are able to accomodate vegan and vegetarian diets.

Jackson Boxer's life is an erudite study on food, from literature to restaurants. His grandmother, the inimitable Arabella Boxer, was at the heart of British food writing for decades. His father Charlie is the owner of Italo Deli, a rather wonderful ode to Italian fare, tucked away in Bonnington Square.

And of course, his brother Frank is the brains behind Frank's Café.

From a childhood spent in the kitchen, to a life making a career out of incredible cooking, Jackson worked for the likes of Margot Henderson during his formative years and then took the helm of Brunswick House, at the ripe age of 24. Since then, Jackson has opened Orasay in Notting Hill and JB at the Corner in Selfridges. At Cowley Manor Experimental, Jackson's weaves local produce with a Gallic nod, using Gloucestershire's finest offerings, and our herbs, fruit and vegetables plucked from our very own garden.



Word from the chef

I love everything the Experimental Group do, and have always hungered for the chance to put together a really fabulous and unique hotel menu, so when they showed me Cowley Manor I was head over heels.

The opportunity to synthesise the delicious, modern and inventive cooking of our shared London and Paris homes, with the extraordinary produce and Arcadian beauty of the Cotswolds, is one I am absolutely thrilled to accept.'



COWLEY, CHELTENHAM, GL53 9NL, UK
EAT@COWLEYMANOR.COM
+44 (0)1242 870900

RESTAU RANT MENU

COW
LEY
MANOR
EXPERIMENTAL

SNACKS

Cowley Garden Vegetables,
Whipped Stracciatella
& Green Garlic Oil v
12

Warm Single Gloucester &
Truffle Gougères v
10

Old Spot Pork Croquettes
7

Bibury Trout Croustades
10

STARTERS

Delica Pumpkin Soup & Smoked
Chestnut v
12

Beetroot, Sea Buckthorn,
Lovage & Burrata v
14

Charcoal Leek, Cow's Curd,
Hazelnut v
15

Raw Beef,
Fried Shallots & Foie Gras
17

Raw Bass, Smoked Cream & Red
Currant
16

MAINS

Fresh Tagliolini,
Cornish Lobster, Pickled Chilli
38

Fresh Tagliolini,
Smoked Butter, Black Pepper v
20

Grilled Aubergine, Beans, Raspberries
& Almonds vg
21

Wood-Fired Cod, Butternut Squash,
Saffron
40

Roast Adlington Chicken,
Sweetcorn & Horn Of Plenty
38

Loin Of Old Spot Pork,
Apple & Pistachio
40

Hereford Loin Of Beef & Rib,
Parsley, Hen Of The Woods, Oyster XO
52

Hereford Côte de Boeuf,
Smoked Bone Marrow & Baby Onions
(To share)
120



French Fries v
7

Buttered Potatoes v
6

Green Beans v
6

Garden Salad vg
6

DESSERTS

Caramelised White Chocolate,
Dark Chocolate Mousse
12

Honey Cake & Yoghurt v
12

Wild Blackberry Soufflé & Burnt Lemon v
14

Caramel Tart & Lemongrass v
12

Coconut Sorbet, Apple & Sorrel vg
12

Cheese Plate & Cowley Crackers
Oxford Blue, Single Gloucester
& Yarlinton v
18



Please inform our staff of any allergy you may have.
A discretionary service charge of 12.5% will be added to your bill. We are able to accomodate vegan and vegetarian diets.