

DESSERTS

Caprese Cake, Lemon & Almonds  
12

Honey Cake & Yoghurt v  
12

Amalfi Lemon Curd,  
Evesham Strawberry & Basil v  
12

Coconut Sorbet, Apple & Sorrel vg  
12

Cheese Plate & Cowley Crackers  
Oxford Blue, Single Gloucester & Yarlington 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.

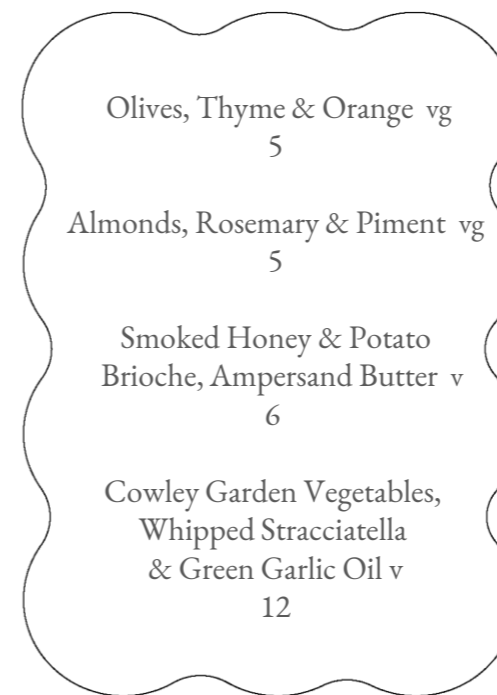
And of course, his brother Frank is the brains behind Frank's Café.

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

Celery & Parmesan Soup v  
12

Tomato Fiorentino, Lemon & Ginger, Cow's  
Curd v  
14

Fresh Peas & Wye Valley Asparagus,  
Cacklebean Egg, Hollandaise v  
16

Raw Beef,  
Fried Shallots & Foie Gras  
17

Raw Halibut, Celeriac & Puntarelle  
18

#### 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, Tomato & Basil, Hollandaise, Brown  
Shrimp  
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

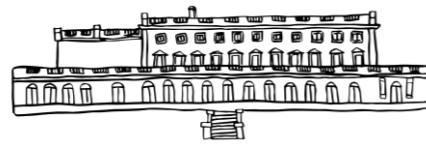
*Please inform our staff of any allergy you may have.  
A discretionary service charge of 12.5% will be added to your bill. We are able to accommodate vegan and vegetarian diets.*

# RESTAU RANT MENU

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## 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

Celery & Parmesan Soup v  
12

Fresh Peas & Wye Valley Asparagus,  
Cacklebean Egg, Hollandaise v  
16

Hasselback Potato, Smoked Butter, Caviar  
Trout / Sturgeon  
25/ 60

Raw Beef,  
Fried Shallots & Foie Gras  
17

Raw Halibut, Celeriac & Puntarelle  
18

## MAINS

Fresh Tagliolini,  
Cornish Lobster, Pickled Chilli  
42

Fresh Tagliolini,  
Smoked Butter, Black Pepper v  
20

Grilled Aubergine, Beans, Raspberries  
& Almonds vg  
21

Wood Fired Monkfish, Tomato & Basil,  
Hollandaise, Brown Shrimp  
44

Roast Adlington Chicken, Grilled Hispi Cabbage,  
Tokyo Turnips & Café de Paris Butter  
38

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

Elkstone Lamb, Baby Gem, Pistachio, Bonito  
54

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

Caprese Cake, Lemon & Almonds  
12

Honey Cake & Yoghurt v  
12

70% Guanaja Chocolate Souffle & Vanilla v  
14

Amalfi Lemon Curd,  
Evesham Strawberry & Basil v  
12

Coconut Sorbet, Apple & Sorrel vg  
12

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

