

RITUAL COFFEE ROASTERS

Espresso	2.5
Americano	4
Cappuccino	4
Latte	4
Mocha	4
Hot Chocolate	4

CANTON TEA

BLACK

English Breakfast	4
Decaf English Breakfast	4
Earl Grey	4
Darjeeling	4
Lapsang	4

HERBAL

Triple Mint	4
Chamomile	4
Berry & Hibiscus	4

GREEN

Jade Green Tips	4
Jasmine Pearls	4

EXPERIMENTAL COCKTAIL CLUB AT COWLEY MANOR



*Please inform our staff of any allergy you may have.
A discretionary service charge of 12.5% will be added to your bill*

Cowley Burger
Dry-Aged Hereford Beef
Smoked Cheddar, Lyonnaise Onion
16

Chickpea & Quinoa Burger
Coriander & Jalapeno Yoghurt v
16

Fried Haddock Sandwich
Tartare Sauce & Curry Mayo
16

Cowley Club Sandwich
Roast Chicken, Smoked Bacon, Lettuce, Tomato,
Guindilla Chilli, Kettle Chips
18

Butterhead Lettuce, Anchovy & Parmesan
14
with Chicken & Old Spot Bacon
21

French Fries v
7

Mixed Leaf Salad vg
6



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Olives, Thyme & Orange vg
5

Almonds, Rosemary & Piment vg
5

Smoked Honey & Potato Brioche,
Ampersand Butter
10

Single Gloucester Cheese & Truffle Gougères v
10

Old Spot Pork Croquettes
9

Bibury Trout Croustades
10

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

Caviar, Sour Cream, Potato Chips
Trout / Sturgeon
30/100

ON DRAUGHT

	HALF	PINT
Braybrooke Helles Lager 4.2% Braybrooke	3.75	7.5

Wanna Go To The Sun Pale Ale 4.6% Bristol	3.75	7.5
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CANS & BOTTLES

Wignac Cider 4.5 % 330ml France		8
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Braybrook Pilsner 4.5% 330ml Braybrooke		6
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Deya Steady Rolling Man Pale Ale 5.2%. 500ml Cheltenham		8.5
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Gloucester Brewery, Gloucester Gold, Unfiltered Golden Ale 3.9% 500ml Gloucester		5
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Schöfferhofer Grapefruit 2.5% 500ml Frankfurt, Germany		6.5
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Gloucester Brewery, Zero Gravity, IPA 0.5% 500ml Gloucester		5
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Nirvana Helles, Lager 0.3 % 330ml Bavaria		6.5
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WINE BY THE GLASS 125ML

SPARKLING 125ML

Prosecco Valdobbiadene Ruio - Malibrán - Veneto - Italy - NV - 12

Champagne Moussé - L'Esquisse - Extra Brut - France - NV - 19



WHITE 125ML

VDT Venezia Bianco - Le Pianure - Friuli-Venezia Giulia - Italy - NV - 9

Riesling - Trocken - 100 Hills - Wittmann - Rheinhessen - Germany - 2023 - 11

Bierzo - Castro De Valtuille - Raul Perez - Spain - 2023 - 13

Sancerre - Mise d'Hiver - Paul Prieur et Fils - 2023 - 17

Rully 1er cru - Margote Domaine Jacquesson - 2023 - 21

FUNCTIONAL DRINKS NON-ALCOHOLIC

A functional ingredient is one that offers specific physiological or health benefits, beyond taste & hydration. These drinks are also non-alcoholic.

Not recommended for: children, if pregnant or breastfeeding. Seek professional advice if taking regular medication.



AMARO SOUR ZERO

Smiling Wolf Aperivo, lime juice, strawberry syrup

12



CUCUMBER SPRITZ

Three Spirit Livener, cucumber & soda

14



PLANTERS PENICILIN

Three Spirit Nightcap, lapsang tea, ginger syrup, honey syrup, lemon

14



ESPRESSO MARTINI ZERO

Smiling Wolf Vodka, coconut syrup, espresso,

14



NON-ALCOHOLIC

Alcohol free cocktails have come a long way in the last few years. We make ours with exceptional alcohol free ingredients such as Everleaf & Sober Spirits, putting in as much effort into creating them as any traditional cocktails.



FAIRGROUND

Everleaf Marine, apple, ginger, tonka syrup, lime

12



TIKI MOUNTAIN

Everleaf Mountain, orange oleo, orgeat, lime

14

ROSÉ 125ML

Côtes-De-Provence - Ombra - Mapliers - France - 2024 - 12

SWEET 100ML

Wehlener-Sonnenuhr - Riesling - Kabinett - Willi Schaefer - Mosel – 2018 - 18



RED 125ML

Côtes-Du-Rhône - Vignerons d'Estézargues - Les Oliviers - France - 2023 - 9

Dolcetto D'alba – Cascina Fontana - Piedmont - Italy - 2022 - 11

Haut-Medoc - Château Micalet - Bordeaux - France - 2020 – 14

Rioja - Vina Cubillo Tinto Heredia - Spain – 2017 - 15

Saint-Joseph - Pierre Seches Gauthier - Northen-Rhône - France - 2019 - 16

Santenay – Vieilles Vignes Justin Girardin – Pinot Noir – France – 2021 - 20

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COCKTAIL MENU



SAINT GERMAIN DES PRES
Brokers Gin, Fair elderflower, elderflower, lime
cucumber, spicy tincture, egg white
16



OLD CUBAN
Plantation 3 Stars Rum, lime, ginger, mint,
Angostura bitters, Blanc de Blanc
16



GIMLET
Old Tom Gin, El Gobernador Pisco, Gewurztraminer cordial
16



MASTIHA PALOMA
Axia Mastiha Spirit, lime, agave, pink grapefruit soda, spice
16



SPICED COSMO
Saplings Vodka, Cointreau, lemon, spiced cranberry, bitters,
absinthe
15



THE OLD QUARTER
H by Hine, Sazerac Rye, Amaro Montenegro, Benedictine,
Peychaud's & Abbots bitters, smokey whiskey
16



COWLEY CASK OLD FASHIONED
An old fashioned with a twist. Using our exclusive cask release
from the Cotswold's Distillery. Aged full term in virgin
American oak barrels, mixed with our orange oleo & bitters
24



PEAR MARGARITA
Ocho Blanco, Belle de Brillet, Cointreau, lime, honey
16