

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

COW
LEY
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
10
- Cowley Garden Vegetables,
Whipped Stracciatella
& Green Garlic Oil v
12

SNACKS

- Warm Single Gloucester &
Truffle Gougères v
10
- Old Spot Pork Croquettes
9
- Bibury Trout Croustades
10

STARTERS

- Celery & Parmesan Soup v
12
- Tomato Fiorentino, Lemon & Ginger, Cow's
Curd v
14
- Fresh Peas & Jersey Royal, 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

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

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
9

Bibury Trout Croustades
10

STARTERS

Celery & Parmesan Soup v
12

Fresh Peas & Jersey Royal, 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, 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
16

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

