# SUNDAY ROAST MENU

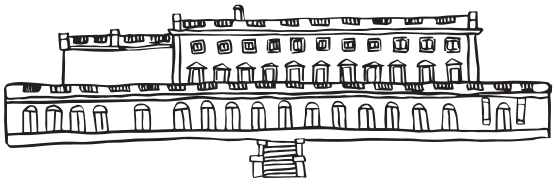
COWLEY MANOR
EXPERIMENTAL

Jackson Boxer's life 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.'*



Olives,
Thyme & Orange vg
5

Almonds,
Rosemary & Piment vg
5

Smoked Honey & Potato Brioche,
Ampersand Butter v
10

Warm Single Gloucester Cheese
& Winter Truffle Gougères v
10

Old Spot Pork Croquettes
9

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

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

## YOUR CHOICE OF FIRST COURSE

Celery & Parmesan Soup v

Red Kuri Squash, Burrata
& Garden Herbs v

Raw Beef,
Fried Shallots & Foie Gras

Raw Bluefin Tuna,
Tomato & Ginger, Pink Grapefruit

## YOUR CHOICE OF MAIN COURSE

Roast Tamworth Pork Loin

Roast Hereford Beef Wellington

Wood Fired Trout,
Tomato & Basil, Hollandaise,
Brown Shrimp

Grilled Aubergine, Beans,
Raspberries
& Almonds vg

## YOUR CHOICE OF DESSERT

Caprese Cake,
Lemon & Almonds v

Cowley Honey Cake
& Yogurt v

Coconut Sorbet
& Cantaloupe Melon vg

70% Guanaja Chocolate Mousse,
Caramelised White Chocolate

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

- 2 course 45 per person -
- 3 course 55 per person -

*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.*



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