

COWLEY MANOR

COTSWOLDS

EVENING MENU

STARTERS

- Beetroot cured salmon, pink grapefruit, cucumber, horseradish £12
- Beer battered market fish, cauliflower, coriander, curried shallot dressing £12
- Warm butternut squash panna cotta, confit tomato, toasted pumpkin seed pesto, aged parmesan £10 gf
- Goat cheese salad, pickled walnut puree, apple, celery & shallot relish £10
- Chicken terrine, pickled winter vegetables, mustard mayonnaise, toasted brioche £10
- Glazed pork cheek, confit potato, apple, black pudding £12

MAINS

- Artichoke ravioli, rosemary, winter greens, parmesan £16
- Roasted creamy carver duck breast, lentil ragout, chive potato puree £20 gf
- Roast venison, piccolo parsnip, salsify, red cabbage, sprout tops, raspberry vinegar & chocolate jus £24
- Aged fillet of beef, cavalo nero, wild mushrooms, smoked buttered potato £28 gf
- Grilled fillet of pollack, butter bean & chorizo, crisp cavolo nero £18 gf
- Pan fried sea trout, mussle gnocchi, crab velouté £20

SIDES £4

- Steamed broccoli with honey soy & pine nuts | caesar dressed gem lettuce, crisp croutons | house salad | potato purée | spring greens & bacon | dauphinoise potato | sweet potato fries

DESSERTS

- Vanilla panna cotta, roasted plum, green apple sorbet £8
- Arctic roll, caramelised bananas, toffee, peanut brittle £8
- Bitter chocolate delice, orange, vanilla ice cream £8
- Sticky toffee pudding, poached dates, pecan, toffee sauce £8
- English artisan cheeses, chutney, biscuits £12
- Selection of ice creams & sorbets £8

A discretionary 10% service charge will be added to your bill

If you have specific allergies or queries, please ask & we will be able to advise you.

V - Vegetarian / GF - Gluten Free