

COWLEY MANOR

C O T S W O L D S

SAMPLE SUNDAY LUNCH MENU

Starters

Beetroot & Carrot Soup, with Toasted Pine Nuts

Chicken & Mushroom Terrine, with Toasted Brioche

Salmon & Cod cake, classic tartare sauce

Creamed goat's cheese, pickled walnuts, apple and gem lettuce

Ham hock, red onion marmalade

Mains

Roast Rump of Longhorn Beef, Yorkshire Pudding, Horseradish

Roast Loin of Pork, Apple sauce, Onion and Herb Stuffing

Roast Shoulder of Lamb, minted spring greens

Baked Portabella Mushroom Pithivier

Pan-fried Fillet of Sea Bass, Lemon & Dill Potato Puree, Wilted Greens, Shellfish Cream Sauce

All mains come with seasonal vegetables, Yorkshire pudding, roast and new potatoes

Sides £4

Skin on Fries - Broccoli Soy & Pine Nuts - House salad - Sweet potato fries - Dauphinoise Potato

Pudding

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Coffee Panna Cotta, Latte Ice Cream, Pistachio Cake

Chocolate and Blood Orange Delice, Condensed Milk Ice Cream

English Artisan Cheeses, Chutney, Biscuits

Selection of Sorbets & ice cream

Two Courses £22 | Three Courses £25 | Sunday Roast (Main Course) in the Bar £16

If you have specific allergies or queries, please ask & we will be able to advise you.
A discretionary 10% service charge will be added to your bill.