

Nibbles* ~ £5

Hummus with toasted nuts & seeds, basil & roasted tomato, flat bread **V**

Cowley Focaccia with Cotswold gold rape seed **V**

Smoked Almonds and Dell' Ami olives **GF, V**

Smaller Plates

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**Soup of the Day** with warm focaccia **V** £6\*

**Paddock Farm Pork Pie**  
With homemade Branston pickle £7\*

**Fried Calamari**, burnt lemon, chilli, soft herb relish £9\*

**Chapel & Swan Smoked Salmon**, pumpernickel, lemon & herb cultured cream, dill pickle & capers £10

**Beetroot, feta & soya bean salad**, shaved fennel, wholegrain mustard dressing **Ve, GF** £8

**Griddled Marinated Guinea Fowl**, celeriac slaw, sweetcorn **GF** £8

**Avocado & Soft Poached Egg** on Hobbs House sourdough toast with crumbled feta **V** £12

Sharing

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Harvey & Brockless Artisan Cured Meats & Cheeses
with chutney, pickle & Hobbs House sourdough £16*

Baked Simon Weaver Brie black garlic, honey & rosemary, chilli jam, ciabatta **V** £12*

Winter warmer seasonal soup, welsh rarebit toastie, piccolo danko parsnips with sweet chilli **V** £18*

Sides ~ £4

House salad | Skin on fries | Kale slaw | Sweet potato fries | Spring greens | Caesar dressed gem lettuce | Roasted parsnip & heritage carrot

Anywhere Menu

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*Served from midday till 4pm and then 6pm till 9pm daily (9.30pm on Fridays & Saturdays), our Anywhere Menu can be enjoyed wherever you like. Dishes marked with \* can be enjoyed through 4pm and 6pm too.*

Signature Dishes

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6oz Paddock Farm Beef Burger, aged cheddar, beef tomato, shredded vegetables, skin on fries £16

Black Bean & Lentil Burger, marmite glaze, beef tomato, vegan cheese, shredded veg, skin on fries **Ve** £15

Cowley Battered Market Fish, cabbage, caper & herb tartare sauce, skin on fries £16

Big Plates

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**Lemon & Herb Marinated Chicken Club**, pancetta, smoked cheese, beef tomato, skin on fries £16

**Roasted Sweet Potato, Jack Fruit & Aubergine**, spiced carrots, raisin dressing **Ve, GF** £15

**Beef & Cotswold Ale Suet Pie**, parsnip and potato puree seasonal greens £18

**Seafood & Mussel Chowder**, garlic and thyme light rye bread £16

**Stokes Marsh Farm Sirloin Steak**, skin on fries, portobello mushroom, red onion hollandaise £24

**Hand Rolled Pasta**, macadamia nut, chestnut and kale pesto, bocconcini **V** £15

Puddings ~ £7.50

**Vegan Chocolate Delice**  
Vegan hazelnut ice cream **Ve, GF**  
**Pistachio & Spiced Ginger Parkin Tart**  
pistachio ice cream **GF**

**Warm Banana Cake**

toffee, caramelised banana, vanilla ice cream  
**Red Wine & Cinnamon Poached Pear Brulee**  
vanilla shortbread

**Cotswold Cheeseboard** £9

Allergens - please be aware that some dishes may contain traces of nut or dairy products. If you have specific allergies or queries, please ask & we will be able to advise you.

There is a discretionary 10% service charge added to the final bill

**V – VEGETERIAN GF – GLUTEN FREE Ve- VEGAN**

Wine

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Please ask to see our full wine list

Sparkling (125ml)	Glass/Bottle
Bottega, Valdobbiadene Prosecco	£9/40
Nyetimber Cuvee, Sussex, UK	£14/65
Taittinger Brut, France	£15/75
Taittinger Prestige Rosé, France	£16/80

Rosé (175ml)	
The Three Choirs Rose, Gloucestershire	£7/30
Chase Rosé, Provence, France	£11/41
Don Jacobo Rioja Rosado, Spain	£8/29

White (175ml)	
Kleine Zalze Chenin Blanc, South Africa	£8/29
Vidal Sauvignon Blanc, New Zealand	£11/38
The Three Choirs, Gloucestershire	£10/35
Saira Albarino, Spain	£10/35
Gavi di Gavi, Italy	£11/39
Ceres Pinot Gris, New Zealand	£12/44

Red (175ml)	
Beaujolais Villages, France	£10/39
1870 Teno Block Merlot, Chile	£8/30
Da Luca Nero d'Avola, Italy	£9/29
Rioja Reserva, Contino, Spain	£15/70
Flagstone Writer's Block Pinotage, S.A	£10/39
The Federalist 1776 Zinfandel, USA	£12/50

Beer & Cider

Golden Fleece Fine Real Ale (500ml)	£5
Battledown Cheltenham Ale (500ml)	£5
Cotswold 3.8 Lager (330ml)	£4
Pearson's Medium (500ml)	£5
Freedom 4 Lager (330ml)	£4
Guinness Can (500ml)	£5
Corona (330ml)	£4
Chapel Down Curious Brew Lager (330ml)	£4

Sharing Pitchers – Serves 4

Berry Ginger	£22
Blackcurrant liqueur, blackberry liqueur, port, ginger beer	
Barbados Crumble	£23
Gold rum, cinnamon, apple juice, lemon juice, vanilla syrup	
Winter Gin	£21
Sloe gin, cranberry juice, lemon juice, fresh rosemary, soda	

Cocktails ~ £10

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### Aperol Spritz

Classic combination of Aperol, prosecco and soda.

### Espresso Martini

A heady mix of vodka, Borghetti and fresh espresso.

### Mojito

Chairman's Reserve Rum, fresh mint, lime juice and sugar syrup.

### Margarita

Cazcabel, lime juice and Cointreau.

### Cosmopolitan

No.9 Small Batch Vodka, Cointreau, cranberry and lime juice. Shaken with ice.

### Caipirinha

Cachaca, fresh lime and caster sugar.

### Negroni

Gin, red Vermouth, Campari.

### Soft Drinks

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|------------------------------------------------------------------|-----------|
| Double Dutch: Cranberry & Ginger                                 | £3        |
| London Essence Pomelo & Pink Pepper Tonic                        | £3        |
| Fever-Tree: Bitter Lemon, Tonic, Slim Line Tonic 200ml           | £3        |
| Ginger Ale, Ginger Beer, Lemonade 200ml                          | £3        |
| Coca Cola, Diet Coke 330ml                                       | £3.50     |
| Juices - Cranberry, Pineapple, Apple, Grapefruit, Tomato, Orange | £3        |
| Still or Sparkling Water (glass/bottle)                          | £1.50/ £4 |

### Clipper Organic Fair Trade Teas ~ £4

English Breakfast, Decaffeinated, Earl Grey, Fresh Mint, Darjeeling, Red Bush, Chamomile, Assam, Green Tea, Wild Berry, Peppermint, Lemon & Ginger

### Organic Fair Trade Coffee ~ £4

Espresso, Double Espresso, Americano, Filter, Latte, Cappuccino, Macchiato, Mocha, Hot Chocolate

0% ABV (Glass/Pitcher)

### Very Berry Manor

£6/15

Fresh blackberry, pomegranate & elderflower cordial, lemon juice, topped with cranberry & ginger tonic.

### Marmalade & Ginger Kick

£6/15

Homemade marmalade shaken with cloudy apple juice & ginger beer to finish.

### 0% G&T

£7/18

Borrigo non alcoholic gin, sugar syrup, lime juice, spices and tonic to top.

## Spirits

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Our Cowley pour is 50ml, if you prefer a single please say

Gin from £8

Bobby's, Tanqueray 10, Ophir Oriental Spiced, Gin Mare from Spain, Fifty Pounds, Cotswolds Gin, Roku Gin from Japan, Hendricks from Scotland. Chase Elegant with 48 spices and herbs, Colombian Aged in Rum Barrels

Vodka from £8

Chase Potato Vodka, No.9 Wheat Vodka from Ukraine, Skane Akvavit Swedish Fennel Vodka, Grey Goose, Black Cow from English Milk, Mamont from Russian Siberia,

Rum from £8

Koko Kanu Coconut Rum from Jamaica, Chairman's White & Gold Rum, Havana 7yo from Cuba, Don Papa Spiced, Mezan 2005 from Guyana, Foursquare Rum from Barbados 2007

Whisky from £8

JD Tennesse, Tullamore Dew, Jameson, Glenmorangie, Glenfiddich, Talisker 10yo, Chivas 12yo, Flatnose Scotch, Evan Williams Extra Aged Bourbon, Kentucky Vintage Bourbon, Laphroaig, Highland Park

single Malt, Lagavulin 16yo, Eagle Rare Kentucky Bourbon, Mossburn Blended Malt Scotch, Yamazaki Single

Tequila from £8

Cazcabel, El Espolon reposado

Brandy from £8

Explore our selection of fine brandy from the familiar Calvados to our extraordinary Glory cognac, 40 years aged.

Afternoon Tea

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*From 1.30pm till 5pm, Monday - Saturday*

£19.95 OR £24.95 WITH CHAMPAGNE

Finger Sandwiches, Fruit Scones and Plain Scones

A changing selection of cakes & fancies

Bottomless Tea or Coffee

*Cream Tea £9.50 | Cake & Coffee £6*