

COWLEY MANOR

COTSWOLDS

LUNCH MENU

Available between 12 and 2:30pm

NIBBLES

Basil & roasted tomato, hummus, flat bread	V	£5
Cowley Focaccia with Cotswold gold rapeseed oil	V	£5
Lamb, pea, caramelised red onion and mint sausage roll		£5
Walter Rose pork pie, homemade piccalilli		£5
Cherry plum tomato, fennel, smoked mozzarella, aged balsamic, tomato dressing		£8

SOMETHING BIGGER

Sous vide cold poached salmon, piccolo cucumber		£10
Salt pig charcuterie, cantaloupe, spiced melon chutney, aged Berkswell cheese		£14
Baked yellow courgette, spinach, cherry plum tomato and ricotta tart	V	£12
Ginger and chilli crab and cod cake, sweetcorn succotash		£10
6oz paddock farm beef burger, red onion, tomato, cheddar, fries		£16
Pan fried breast of chicken, carrot & golden raisin relish, heritage carrots		£14
Steamed market fish, tomato, soft herb and caviar dressing		£16
Roasted pepper and rosary goats cheese cous cous salad, basil and red onion	V	£10
8oz sirloin steak, black garlic butter, rocket, skin on fries		£22
Smoked duck & noodle salad, spinach, spring onion, cashew & sesame hoisin		£16
Cotswolds beer battered market fish, crushed peas, tartare sauce, lemon, fries		£14

PIZZA

Red onion, pepper and mushroom, goats cheese	V	£10
Plum tomato, smoked mozzarella basil pesto	V	£10
Air dried ham, pepperoni, and chorizo		£11

All pizzas are finished with aged parmesan and rocket

SIDES

House salad Skin on fries Beetroot, carrot & kale slaw Sweet potato fries		£4
Spring greens Caesar dressed gem lettuce Sugar snap pea & soya bean		

DESSERTS

Chocolate delice, salted caramel, pistachio, pecan, chocolate & cherry glaze	VG	£6
Chase pink peppercorn gin macerated strawberries, lemon drizzle, mascarpone		£4
Jude's ice cream, <i>please ask for today's flavours</i>		£9
Selection of local cheese, chutney, candied walnuts, celery, grapes & biscuits		

If you have specific allergies or queries, we will do our best to accommodate you.
Please note a discretionary 10% service charge will be added to your final bill.