

## NIBBLES

|                                  |      |
|----------------------------------|------|
| <b>Nocellara olives</b> (pb) (v) | 5.00 |
|----------------------------------|------|

## SNACKS & SMALL PLATES

|   |      |
|---|------|
| <b>House-made sourdough</b> with chicken butter         | 5.00 |
| <b>Serrano ham croquettes</b> with roasted garlic aioli | 7.00 |

## SHARERS

|  |       |
|--|-------|
| <b>British 'Cobble Lane' charcuterie for 2:</b> Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & blended oliva oil | 25.00 |
| <b>Sharing mezze board</b> with whipped feta dip, violet artichokes, grilled halloumi, poponcini peppers, aubergine dip, mixed olives & grilled flatbreads (v) | 27.00 |

## STARTERS

|   |       |
|---|-------|
| <b>King prawn cocktail</b> with Marie Rose, sweet & sour cherry tomatoes & seaweed cracker                        | 12.00 |
| <b>Cotswold gin cured salmon</b> , horseradish & lemon gel  | 13.00 |
| <b>Beetroot &amp; apple tartare</b> with goat's curd, pickled beetroot ribbons, mustard seeds & bronze fennel (v) | 11.00 |
| <b>Whipped chicken liver parfait</b> with black cherry, soft herbs & toasted brioche                              | 10.50 |
| <b>Confit pork belly</b> with apple & celeriac remoulade & pickled cucumber                                       | 10.00 |
| <b>Caramelised Roscoff onion soup</b> with a Gruyere croute, crispy onions & chopped chives                       | 8.50  |

## SUNDAY ROASTS

|  |       |
|--|-------|
| <b>Braised lamb shoulder</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy                           | 29.00 |
| <b>Sirloin of beef</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy                                 | 26.00 |
| <b>Corn fed chicken supreme</b> with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy | 25.00 |
| <b>Roasted vegetable &amp; feta pithivier</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v)                    | 22.00 |

## MAINS

|  |       |
|--|-------|
| <b>Whole plaice</b> with brown butter, samphire & capers with roasted new potatoes                   | 25.00 |
| <b>Grilled sea bream</b> preserved lemon butter  | 31.00 |
| <b>Confit duck leg</b> duck fat potato, creamed greens, smoked duck sauce                            | 27.00 |
| <b>Slow braised beef cheek</b> beef fat crumb, cavolo nero & beef sauce                              | 26.00 |
| <b>Wild mushroom polenta</b> with artichokes, pickled walnut pesto & radicchio (pb) (v)              | 18.50 |
| <b>Gnocchi</b> with charred long stem broccoli, pine nut pesto, roasted mushroom and goat's curd (v) | 17.50 |
| <b>Venison sausages</b> with creamed potato, braised red cabbage & jus                               | 23.00 |
| <b>225g rib eye steak</b> with fries, roast plum tomato & field mushroom and rocket                  | 35.00 |
| <b>6oz fillet steak</b> with fries, roast plum tomato & field mushroom and rocket                    | 35.00 |
| <b>Add ons:</b> Peppercorn sauce 2.50    Béarnaise sauce (v) 2.50    Blue cheese sauce (v) 2.50      |       |
| <b>Beer battered haddock</b> triple cooked chips, crushed minted peas, curry & tartare sauce, lemon  | 19.95 |
| <b>Beef burger</b> with bacon & honey chutney, applewood cheddar, burger sauce & skin on fries       | 22.00 |
| <b>Chicken, smoked bacon &amp; leek short crust pie</b> with creamed potato, mushy peas & gravy      | 21.00 |



# FULLER'S

## SIDES

|   |      |
|---|------|
| <b>Baby potatoes</b> with seaweed butter (v)                        | 5.50 |
| <b>Chargrilled long stem broccoli</b> (pb) (v)                      | 6.00 |
| <b>Chargrilled long stem broccoli</b> with toasted almonds (pb) (v) | 5.50 |
| <b>Spring leaf salad</b> with a sherry vinegar dressing (pb) (v)    | 5.50 |
| <b>Triple-cooked chips</b> (pb) (v)                                 | 5.50 |
| <b>Gratinated cauliflower cheese</b> (v)                            | 6.00 |
| <b>Creamed mash</b> with crispy onions & a bone marrow jus          | 6.00 |

## P U D D I N G S

|   |       |
|---|-------|
| <b>Poached plum pavlova</b> served with a mulled wine sauce & vanilla cream (v)                       | 11.00 |
| <b>Mandarin tart</b> with Madeira redcurrants, charred mandarin & vanilla cremeux (pb) (v)            | 11.00 |
| <b>Dark chocolate delice</b> with sour Morello cherries, crème fraîche & coco nib tuille (v)          | 9.00  |
| <b>Valrhona chocolate delice</b> with black cherry & hazelnuts (v)                                    | 10.50 |
| <b>Sticky toffee pudding</b> with caramelised banana, vanilla ice cream and toffee sauce (v)          | 9.50  |
| <b>Plum frangipane tart</b> served with cinnamon ice cream (v)  | 9.00  |
| <b>Lemon tart</b> , mascarpone cream (v)  | 8.50  |
| <b>Sipsmith sloe gin trifle</b> blackberries, blackberry gel (pb) (v)                                 | 10.50 |
| <b>Today's cheeses</b> with crackers, Granny Smith, celery, grapes, watercress & seasonal chutney (v) | 13.00 |
| <b>Cheese Choice - Choose Three: Chutney Choice:</b>  |       |
| <b>Affogato</b> salted caramel ice cream (v)  | 5.00  |
| <b>Selection of ice-creams by the scoop</b> (v)   |       |
| <b>Homemade Ice Cream Flavours: Ice Cream Flavours:</b>   |       |

*Kevin Little* Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v)

vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

[www.cotswold-inns-hotels.co.uk](http://www.cotswold-inns-hotels.co.uk)