

## NIBBLES

<b>Nocellara olives</b> (pb) (v)	5.00
<b>Mixed olives</b> (pb) (v)	5.00

## SNACKS & SMALL PLATES

<b>House sourdough</b> with Nocellara olives, oil & aged balsamic (pb) (v)	5.00
<b>Maple roasted squash hummus to share</b> with toasted pumpkin seeds, pomegranate, chilli oil & grilled flat breads (pb) (v)	15.00

## STARTERS

<b>Cured mackerel</b> with heritage beetroot, goat's curd & crispy feuille de brick	12.50
<b>Roast chicken raviolo</b> , creamed savoy & chestnut mushrooms, chicken butter sauce	10.50
<b>Whipped chicken liver parfait</b> with black cherry, soft herbs & toasted brioche	10.00
<b>Roasted celeriac &amp; truffle soup</b> with toasted hazelnuts (v)	8.00
<b>Chestnut mushrooms on toast</b> with spinach & truffle (pb) (v)	10.00

## MAINS

<b>Fillet of stone bass</b> , salsify, potato terrine, milk crumb, hazelnut, broccoli, red wine juices	25.00
<b>Cornish cod</b> , caramelised cauliflower, admiral sauce, sea herbs	27.00
<b>Slow cooked beef cheek</b> with marmite crumble, cauliflower puree & horseradish pomme puree	26.00
<b>Sweetcorn risotto</b> with marinated daterini tomatoes & toasted pine nuts	18.50
<b>Pan seared duck breast</b> with confit duck leg, pomme anna, carrot & anise, chermoula	26.00
<b>Crispy violet artichokes</b> with whipped polenta, rainbow chard & chimichurri (pb) (v)	18.50
<b>225g rib eye steak</b> with fries, roast plum tomato & field mushroom and rocket	34.00
<b>800g tomahawk steak to share</b> with fries, roast plum tomato & field mushroom and rocket	80.00
<b>Add ons:</b> Café de Paris butter 2.50    Peppercorn sauce 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

## SIDES

<b>Creamed mash</b> with crispy onions & a bone marrow jus	5.50
<b>Chilli &amp; garlic roasted broccoli</b> (pb) (v)	5.00
<b>Lemon dressed rocket &amp; Grana Padano salad</b>	5.00
<b>Triple-cooked chips</b> with aioli (v)	5.50
<b>Sweet potato fries</b> (pb) (v)	5.50



## P U D D I N G S

<b>Brown butter delice</b> served with pistachio ice cream, chocolate tuille, pistachio sponge	9.50
<b>Plum frangipane tart</b> served with cinnamon ice cream (v)	8.50
<b>Lemon tart</b> , mascarpone cream (v)	8.00
<b>Vanilla parfait</b> with poached pear william, torched meringue & mulled syrup (pb) (v)	8.00
<b>Sticky toffee pudding</b> with caramelised banana, vanilla ice cream and toffee sauce (v)	9.00
<b>Selection of ice-creams by the scoop</b> (v)	
<b>Homemade Ice Cream Flavours:</b> Ice Cream Flavours: Salted caramel (v) 2.50    Vanilla (v) 2.50	
Strawberry (v) 2.50    Raspberry sorbet (pb) (v) 2.50	



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

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