



THE CLOSE
HOTEL

NIBBLES

Marinated olives (pb) (v) 5.00

SNACKS & SMALL PLATES

Maple roasted squash hummus to share with toasted pumpkin seeds, pomegranate, chilli oil & grilled flat breads (pb) (v) 15.00

Roasted garlic camembert, with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt 25.00

STARTERS

Cotswold gin cured salmon, horseradish & lemon gel 13.00

Whipped chicken liver parfait with black cherry, soft herbs & toasted brioche 10.50

Carrot & coriander soup with pumpkin seed granola (v) 8.50

Chestnut mushrooms on toast with spinach & truffle (pb) (v) 10.50

MAINS

Miso-marinated sea bass fillet with roast peppers, burnt leeks & salsa verde 22.00

Lamb rump and crispy shoulder, confit carrot, black olive caramel, lamb sauce 31.00

Caramelised cauliflower with Pecorino polenta and cavolo nero (v) 19.50

Butternut squash ravioli brown butter sauce, roasted squash, goat's curd, pumpkin seeds (v) 19.50

Confit duck leg duck fat potato, creamed greens, smoked duck sauce 27.00

6oz fillet steak with fries, roast plum tomato & field mushroom and rocket 35.00

Chateaubriand with fries, roast plum tomato & field mushroom and rocket 78.00

Add ons: Peppercorn sauce 2.50 || Béarnaise sauce (v) 2.50

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.95

Beef burger with bacon & honey chutney, applewood cheddar, burger sauce & skin on fries 22.00

SIDES

Roasted herby new potatoes (pb) (v) 5.50

Chilli & garlic roasted broccoli (pb) (v) 5.00

Autumn leaf salad (pb) (v) 5.50

Triple-cooked chips (pb) (v) 5.50



FULLER'S

PUDDINGS

Baked Alaska with spiced ginger sponge & fruit & nut ice cream (v)	11.00
Sticky toffee pudding candied pecans, vanilla ice cream & toffee sauce (v)	9.50
Plum frangipane tart served with cinnamon ice cream (v)	9.00
Coconut mousse , apple terrine, apple & vanilla compote (pb) (v)	9.00
Today's cheeses with crackers, Granny Smith, celery, grapes, watercress & seasonal chutney (v)	13.00
Cheese Choice - Choose Three: Cornish Yarg (v) Organic Cotswold Brie (v) Oxford Blue (v) Chutney Choice: Tomato chutney (pb) (v)	



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