

NIBBLES/SHARER

Kalamata olives (pb) (v) £5.00 Nocellara olives (pb) £5.00

Sourdough with House butter (v) £5.00

Wild garlic hummus toasted hazelnuts, preserved lemon & grilled flat bread (pb) (v) £9.00

Greek mezze plater, feta, sun blushed tomatoes, hummus, raita, babaganoush, olives and flatbread (v) £8.15

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

STARTERS

Grilled gazpacho with charged heritage tomatoes, croutons and heritage radish (pb) (v) £9.50

Beef tartare with beef confit potato, pickled enoki and caviar £12.50

Ricotta stuffed courgette flower with lemon yogurt, caperberries & dill (v) £10.50

Citrus cured salmon with pickled kohlrabi, fennel & dulse seaweed salad, buttermilk & dill dressing £12.50

Roasted courgette & basil tart with spring pea, broad bean & goat's curd salad (v) 10.50

Lobster & king prawn cocktail with granny smith apple, coastal greens & lobster cracker £12.00

MAINS

Whole baked Bibury trout with peas, broad beans & samphire, baby potatoes and salsa verde £25.00

Roasted Cornish lemon sole on the bone served with foraged sea herbs, pickled cockles & seaweed potatoes 35.00

Duck breast with fondant potato, red currant jus & green summer tart £29.00

Crispy basil polenta with piquillo peppers, black olives, pickled walnut, pesto & radicchio (pb) £18.50

Wild garlic & aged Parmesan risotto candied black olives , goat curd, blended Oliva oil (v) £19.50

Confit leg of rabbit wrapped in parma ham served with a spring pea and broad bean salad, carrot purée, pan roasted heritage carrot and a chicken bone broth £

3 bone rack of lamb with tender stem broccoli, spring peas, chimichurri & lamb jus 33.00

Blue cheese panna cotta with fondant potato, broccoli & hazelnuts (v) 20.00

21oz Chateaubriand steak for 2 with triple cooked chips, charred shallot, roasted mushroom, Béarnaise and peppercorn sauce 85.00

8oz rib eye steak with tripple cooked chips & peppercorn sauce £34.00

Add bearnaise sauce (v) £2.50 Add blue cheese sauce (v) £2.50

SIDES

Harissa roasted courgettes, mint yoghurt (v) 5.50

Truffle cauliflower cheese (v) 6.50

Triple-cooked chips (pb) £5.50

Truffle & Parmesan fries £6.50

Lemon dressed rocket & Grana Padano salad 5.00




COTSWOLD INNS & HOTELS

Allergens/Nutrition



OPTIONAL SERVICE CHARGE 12.5%

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

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