



RESTAURANT DINNER MENU

Monday-Sunday 18.30-21.30

Please note the Dinner, Bed & Breakfast package includes a £55 food allocation per person.

STARTERS

Cauliflower velouté, truffle, mozzarella £16

(Cel, M, G, Sul)

Smoked duck, rhubarb, fennel, vanilla, parkin £18

(Sul, M, N, G)

Beetroot cured salmon, wasabi, onion, caper, dill £18

(F, Sul, E)

Wye Valley asparagus, potato, duck egg, crispy chicken skin,
chive £20

(M, E, Sul)

Lobster & scallop ravioli, tomato fondue, Thai spiced lobster bisque £25

(G, E, F, Crust, M, Cel, Sul)

Spring lamb sweetbreads, pea, broad bean, mushroom, wild garlic,
hazelnut £18

(M, Must, Sul, Cel)

Please let us know if you have any dietary requirements or would like any information on allergens included in our dishes.

*Nuts = N Sulphites = Sul Soya = Soy Sesame = Ses Celery = Cel Crustacean = Cru
Eggs = E Fish = F Gluten = G Lupin = L Milk = M Molluscs = Mol Mustard = Must Peanuts = P*

A 12.5% discretionary service charge will be added to your bill and shared with the whole team.



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MAIN COURSE

Fillet of Gloucestershire Beef, Guinness braised ox cheek, mushroom, broccoli, truffle, parmesan, bone marrow jus £55

(G, E, M, Cel, Sul)

Roasted halibut, spiced butterbeans, fennel & onion bhaji, red pepper sauce £45

(F, Sul, Cel, M)

Pea risotto, cucumber, mint, Cotswold brie, pine nut £30

(Cel, M, N)

Cotswold venison, roasted loin & confit haunch ragout, rosemary creamed potato, pancetta, blackberry, ewes curd £45

(Cel, Sul, M)

Miso-glazed monkfish, sesame, Pak choi, shiitake mushroom, ponzu dressing £40

(F, Ses, Sul, Soy, G, Must)

Roscoff onion tatin, white asparagus, caponata, fennel, black olive, goat's cheese £35

(G, E, M, Sul, N)

SIDES

Caesar salad £6 (G, M, E, F, Must, Sul)

Hispy cabbage, shallot, garlic & hazelnut £7 (M, N)

Maple-glazed salt-baked celeriac £7 (Cel, M)

Creamed potato £7 (M)

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RESTAURANT DINNER DESSERT MENU

Baked Alaska, coconut, tropical fruits, run & raisin ice cream £16

(G, E, M)

Rhubarb souffle, ginger, vanilla £18

(G, E, M)

Pistachio opera, Greek yoghurt, dark chocolate £18

(G, E, M, N)

Lemon parfait, Blackcurrant, mascarpone £16

(G, E, M)

Candied walnut sponge, Roquefort mousse, poached pear £18

(G, E, M, N, Sul)

Selection of British cheese from the trolley

quince jelly, chutney, grapes, crackers £25

(G, E, M, Sul, Must, N)

Coffee & homemade petit fours £10

(E, N, M, Sul, G)

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