



COTSWOLD KITCHEN & INN

Dinner Menu

Warm Marinated Olives

3.5

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Seasonal Soup 6.5

Herb Butter, Sourdough

Pressed Smoked Duck 8

Chicken Liver Parfait, Prosciutto, Apple and Cider Terrine

Homemade Fishcakes 7.5

Masala Aioli

Jerusalem Artichoke & Truffle Tortellini 7.5

Parmesan Foam, Walnuts

Hand Dived Scallops 8.5

Compressed Leeks, Black Pudding

Salmon Rilette Mille-Feuille 7.5

Apple and Beetroot Chutney

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Wye Valley Ale Battered Cornish Cod & Hand Cut Chips 14

Homemade Tartar Sauce, Crushed Minted Peas

Horse & Groom Burger 15

Chicken or Beef

Brioche Bun, Pulled Pork, Cheddar, Tomato Relish, French Fries

Duo of Free Range Chicken 17

Breast and Thigh, Potato Dauphinoise, Burnt Cauliflower

Cotswold Pheasant Breast 18

Salt Baked Celeriac, Beetroot Puree, Horseradish

Pan Fried Seabass 18

Winter Slaw, Gremolata, White Truffle Gnocchi

Beetroot Risotto 15

Jerusalem Artichoke, Parmesan

Cotswold Ribeye 24

Cotswold Sirloin 25

Triple Cooked Chips, Vine Tomatoes, Wild Mushrooms, Crispy Shallots

Peppercorn sauce 2

Blue Cheese Sauce 2

Red Wine Jus 2

Triple Cooked Chips | French Fries | Minted New Potato | Seasonal Vegetables

Onion Rings | Mashed Potato | Potato Dauphinoise

3 each

All food is freshly prepared in house. If you or any of your guests have an allergy or dietary restriction, please inform your server and our Chefs will be happy to accommodate you as best they can. We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. All Game may contain traces of lead shot.