

THE CLOSE HOTEL

THE GARDEN ROOM RESTAURANT SAMPLE MENU



Starters

Soup of the day	6
Cured salmon, wasabi mayo, pink grapefruit jelly, flaxseed crisps & vinaigrette caviar	10
Heritage beetroot, beetroot terrine, horseradish cream & goats curd	8
Ham hock ballotine, celeriac remoulade, pickled celery & piccalilli purée	8
Smoked aubergine caviar, red pepper purée, confit cherry tomato & rosemary crostini	7
Dressed Cornish crab, chilli & coriander, sweetcorn purée & pea shoots	12
Cornish scallops, smoked parsnip purée, parsnips crisps & rye bread crumble	14

Mains

Fillet of Cotswold beef, smoked garlic mash, wild mushrooms & foie gras raviolo	33
Pumpkin gnocchi, sage, walnuts & Gorgonzola	16
Sweet potato, coconut & spinach curry, bok choy, roasted cashews, sambal & basmati rice	15
Pan roasted loin of pork, buttered baby leeks, roasted quince & red wine sauce	20
Home-made burger, bacon, smoked cheddar, chilli mayo, corn relish & fries	17
Fillet of cod, prawn & spinach risotto, salsa verde	19
Roast rump of Welsh lamb, potato terrine, goat's cheese, artichokes & baby carrots	26
Grilled fillet of trout, watercress purée, braised fennel & orange beurre blanc	19

Sides

Braised red cabbage 4.5 | Parmesan and truffle oil fries 4.5 | Tender stem broccoli 4.5
Buttered new potatoes 4.5 | Roasted cauliflower salsa verde 4.5 | House salad 4.5

THE CLOSE HOTEL

THE GARDEN ROOM RESTAURANT SAMPLE MENU



Puddings

Chocolate cheesecake & blood orange sorbet	8
Apple & blackberry crumble tartlet, homemade custard	8
Vanilla crème brûlée	7
Sticky toffee pudding, caramel sauce & vanilla ice cream	7
Orange posset & homemade shortbread	7
Cotswold cheese selection, fig chutney & biscuits	12



Please note: A 10% discretionary service charge will be added to all bills.

Please note: the prices and items listed on these menus are subject to change, and occasionally it is not possible to reflect this immediately on the website. We apologise if any inconvenience is caused.