

# THE CLOSE HOTEL

## THE GARDEN ROOM RESTAURANT SAMPLE MENU



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### Starters

Crispy duck egg, charred asparagus, watercress velouté and verjus gel	7
Soup of day	6
Masala spiced Cornish crab cake, raita, tomato and coriander chutney, mango purée	11
Smoked aubergine caviar, burrata, red pepper purée and rosemary crostini	7
Sage and ricotta agnolotti, cherry tomatoes, olives, artichoke and Parmesan	8
Baked Cornish scallops, garlic butter, lemon and parsley gremolata	13
Flame grilled mackerel fillet, horseradish and beetroot remoulade, apple crisps	8
Smoked chicken and ham terrine, pickled shimji mushrooms, black pudding bon bon, tarragon mayonnaise and toasted brioche	9

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### Mains

Home made burger, bacon, smoked cheddar, pickled jalepenos, corn relish and fries	17
Grilled marinated bavette steak, chimichurri sauce, roasted cherry tomatoes and parmesan fries	24
Spiced chick pea and courgette fritter, tomato and chilli salsa, coriander crème fraiche	15
Fillet of Cotswold beef, foie gras raviolo, wild mushrooms and polenta chips	32
Grilled whole plaice, caper and lemon butter, orange and fennel salad	18
Spiced Cornish monkfish, stuffed courgette flower, broad beans and fish mayonnaise	26
Slow cooked pork belly, smoked garlic mash, asparagus and rhubarb gel	19
Rack of Welsh lamb, spinach, peas, asparagus and Jersey Royals, salsa verde	24
Paccheri and poached lobster, cherry tomatoes, lobster bisque and parsley	23
Cous cous stuffed roasted peppers, yoghurt and mint, pickled cauliflower and harissa dressing	15

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### Sides 4.50

Parmesan and truffle oil fries | Halloumi chips and rosemary salt | Purple sprouting broccoli  
| Roasted baby beetroot, balsamic vinegar and orange | Wilted spinach and garlic |  
Roasted baby carrots, turnips and leeks | House salad | Sauté lyonnaise

### Puddings

Raspberry panna cotta, elderflower jelly, cantucci biscuits	8
Dark chocolate tart, strawberry meringue, vanilla ice cream	8
Baked apple and cinnamon rose tart, citrus custard, blueberries	7
Crème brûlée, pistachio crumb, blood orange sorbet	7
Cotswold cheese selection, fig chutney, celery, apricots, biscuits	10
Sticky toffee pudding, caramelised banana, whiskey toffee sauce, clotted cream ice cream	7



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.