

# THE CLOSE HOTEL

## SAMPLE SUNDAY LUNCH MENU



### Starters

Soup of the day	6.00
Grilled tiger prawns, garlic, chive & chilli butter	11.00
Chicken croquettes, lettuce purée & Caesar dressing	9.00
Crispy hens egg, apple puree, spinach velouté, pickled mushrooms	8.00
Cured salmon, wasabi crème fraiche & pickled vegetables	8.00
Ham hock terrine, piccalilli, toasted sourdough	7.00

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### Mains

Roast sirloin of beef, cauliflower cheese, roast root vegetables, savoy cabbage and garlic roasted potatoes	16.00
Roast loin of pork, cauliflower cheese, roast root vegetables, savoy cabbage and garlic roasted potatoes	16.00
Whole baked sea bass, chilli, ginger, lemon grass & coriander	18.00
Garlic & thyme marinated chicken breast, tender stem broccoli and crushed new potatoes	17.00
Homemade burger, maple cured bacon, Emmental & chips	17.00
Warm new potato salad, grilled halloumi, cherry tomato, olives & mint	14.00
Lamb koftas, tabbouleh salad, tzatziki, grilled flat bread	18.00
Beetroot, thyme & goats cheese gnocchi, spinach & Parmesan crisps	15.00

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### Sides

Chips | Sauteed potatoes | Tender stem broccoli | House salad | Buttered spinach  
| Vichy carrots | Dauphinoise potatoes |

4.00 each

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### Puddings

Rhubarb and ginger crumble, citrus custard	7.00
Chocolate and cherry fondant, sour cherries and cherry cream	9.00
Brillat-Savarin cheesecake, citrus jelly and candied orange	8.00
Valrhona chocolate mousse, honeycomb and Chantilly cream	8.00
Cotswold cheese selection, fig chutney and biscuits	10.00
Rum and raisin brioche bread and butter pudding	7.00



An optional service charge of 10% is automatically added to all accounts. We would like to make our customers aware that every gratuity received is divided equally among all of our staff.

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.