



The Garden Room Restaurant

DINNER MENU

STARTERS

- White onion soup, mature cheddar cheese scone, truffle oil (v) | £7
Sautéed wild mushrooms & spinach on toast, fried duck egg, truffle oil (v) | £10
Ham hock terrine, Bramley apple & fig chutney | £7
Isle of Wight tomato salad, tomato broth, summer herbs (pb) | £8
Devonshire crab & lobster ravioli, lobster bisque, courgette duxelle & herbs | £10
Chilli, coriander & lime marinated tiger prawns, grilled sourdough | £9.50
Pan seared scallops, cauliflower purée, apple & truffle oil | £14.50

MAINS

- Texel lamb loin, mash, broad beans, samphire, salsa verde | £24
6oz Fillet steak, chips, grilled tomato, mushroom & Béarnaise sauce | £28
28-day dry aged Côte de boeuf to share, chips, grilled tomato, mushroom & Béarnaise sauce | £60
Oven roasted grouse, Scottish girolles, celeriac, spinach & jus | £22
Roasted pumpkin & mascarpone risotto, crispy sage & pumpkin seeds (v) | £14.50
Pan fried lemon sole, warm English garden salad, salsa verde | £23
Chalcroft Farm beef burger, HSB gouda, secret sauce, chips | £16
St Austell bay mussels marinière & sea herbs, chips £16 | £28 to share
Thai green vegetable curry, pak choi, coconut, cashew nuts & basmati rice (pb) | £15.50
Cornish loin of hake, St Austell Bay mussel, clam & samphire broth | £21

SIDES

- Chips (v) £4 | Parmesan & truffle oil chips (v) £5 | British green salad (pb) £4 | Apple & fennel slaw (pb) £4
Buttered new potatoes £4 | Broad beans, English peas & samphire (v) £4

TRACK & TRACE

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<https://prp.ai/add92x>

Thanks for helping us all stay safe !



Allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available. An optional service charge of 10% is automatically added to your bill.



COTSWOLD INNS & HOTELS