



THE CLOSE HOTEL

STARTERS

- White onion soup, mature Cheddar cheese scone, truffle oil (v) 7
Wild mushroom croquettes, autumn black truffle (pb) (v) 8
Marinated tiger prawns, grilled sourdough 8.50
Devonshire crab & lobster ravioli, native lobster bisque, courgette duxelles, herbs 11
Stag & boar sausage roll, mulled red cabbage, cranberry jus 7.50
28 day dry-aged beef tartare, avruga caviar, sourdough crisps 10

MAINS

- Poached Norfolk turkey, chestnut & apricot stuffing, pigs in blanket, cranberry & clementine jam, roasted potatoes, seasonal vegetables, red wine gravy 16.50
Cornish loin of hake, St Austell bay mussels, clams & samphire broth, bok choy, hassleback potatoes 21
Short rib of beef, smoked bacon, grelot onions, cep mushroom, crispy shallots, veal jus 22
Pan roasted salmon fillet, braised fennel, peppers, tomatoes, olives, capers, lemon 17.50
Pumpkin risotto, mascarpone, sage, toasted pumpkin seeds (v) 15
28 day dry-aged ribeye steak, triple cooked chips, smoked mushroom, confit garlic, charred shallot, peppercorn sauce 30
Baked cauliflower Mornay, Scottish girolles, cavolo nero, cashew nuts, autumn black truffle (v) (pb) 16
Catch of the day MVP

TO SHARE

- Beef Wellington, roasted heritage carrots, hassleback potatoes, beef jus 60

SIDES

- Chilli & garlic roasted broccoli (pb) (v) 4 / Triple cooked chips (pb) (v) 4
Creamed mash, crispy onions, bone marrow jus 4 / Roasted heritage carrots, tarragon butter (v) 4
Autumn leaf salad (pb) 3 / Truffled macaroni cheese, pangrattato (v) 4

PUDDINGS

- Valrhona Caramelia mousse, chocolate soil & caramelised white chocolate (v) 8
Lemon meringue tart to share, raspberry, pistachio & lemon salad 12
Black Cab Christmas pudding, brandy foam, brown butter ice cream (v) 7
Apple & pear crumble, coconut ice cream (pb) (v) 6.50
Vanilla savarin cheesecake, blackberry creme diplomat, almond sablé, Granny Smith apple granita 8
British & local cheese board, apple & fig chutney, fruit, artisan crackers 11

Scan the QR code below for allergen information



OPTIONAL SERVICE CHARGE 10%

(v) vegetarian (pb) plant-based

Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. We are very grateful for any feedback. If we have not lived up to expectations, the service charge will be removed and we will make every effort to redeem ourselves



COTSWOLD INNS & HOTELS