



THE CLOSE HOTEL

BAR NIBBLES

Chilli & garlic marinated olives 4 / Selection of nuts 3.50 / Pork scratchings 3.50

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
Smashed avocado, sourdough toast, charred tomato, crispy kale, feta (v) 8

MAINS

Poached Norfolk turkey, chestnut & apricot stuffing, pigs in blanket, cranberry & clementine jam, roasted potatoes, seasonal vegetables, red wine gravy 16.50
Tea & hop smoked haddock fishcake, slow poached egg, chive & mustard sauce 14.50
Buttermilk chicken schnitzel, chicory, orange, pomegranate & hazelnut salad 16
Baked cauliflower Mornay, Scottish girolles, cavolo nero, cashews, autumn black truffle (pb) (v) 16
South coast pork chop, Café de Paris butter, savoy cabbage, Bramley apple 16.50
Fuller's Frontier battered haddock, triple cooked chips, crushed minted peas, tartare sauce, lemon 16
Chalcroft Farm beef burger, sticky brisket, Stilton crumb, caramelised red onion, tomato, burger sauce, triple cooked chips 16
Truffled mac & cheese, wild mushrooms, pangrattato (v) 15
Catch of the day MVP

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
Apple & pear crumble, coconut ice cream (pb) (v) 6.50
Black Cab Christmas pudding, brandy foam, brown butter ice cream (v) 7
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