



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
Smashed avocado, charred tomato, kale, feta & sourdough 8

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, hasselback potatoes 21
Truffled mac & cheese, wild mushrooms, pangrattato (v) 15
Buttermilk chicken schnitzel, chicory, orange, pomegranate & hazelnut salad 16
Fuller's Frontier battered haddock, triple cooked chips, crushed minted peas, tartare sauce, lemon 16
Baked cauliflower Mornay, Scottish girolles, cavolo nero, cashews, autumn black truffle (pb) (v) 16
Catch of the day MVP

ROASTS

- Dorchester rib of beef 19
South coast pork belly 16.50
Wild mushroom & spinach pithivier (v) 15

*Served with roasted potatoes, seasonal vegetables, cauliflower gratin,
Yorkshire pudding, red wine gravy*

SIDES

- Chilli & garlic roasted broccoli (pb) (v) 4 / Creamed mash, crispy onions, bone marrow jus 4
Triple cooked chips (pb) (v) 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
Vanilla savarin cheesecake, blackberry creme diplomat, almond sablé, Granny Smith apple granita 8
Sticky toffee pudding, vanilla ice cream, toffee sauce (v) 7
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