



THE CLOSE HOTEL

NIBBLES

Nocellara olives (pb) (v) £4.75 Smoked almonds (pb) (v) £4.75 Mixed olives (pb) (v) £4.75
Truffle popcorn (pb) (v) £3.00
Cobble Lane charcuterie for 2 Coppa, lomo, chorizo, fennel & garlic salami, olives, pickles, focaccia, sourdough bread
& extra virgin olive oil £18.00

STARTERS

Watercress soup, Oxford Blue cheese gougère (v) £7.00
Dry aged native steak tartare, cured egg yolk, shoestring fries £9.00
Native lobster tart, celeriac, apple, seaweed, brown crab mayonnaise £12.00
Keen's Cheddar & stout rarebit, beef brisket, slow poached Lycroft Farm egg, watercress £10.00
Fuller's River Test smoked trout, apple, fennel & dill salad, rye sourdough £9.50
Poached Wykham Park Farm asparagus, romesco, sorrel, toasted hazelnuts (pb) (v) £8.00

MAIN COURSE

Cornish stone bass, poached Wykham Park Farm asparagus, pea & watercress sauce, Porthilly oyster beignet £22.00
Norfolk corn-fed chicken Kiev, chicory, Isle of Wight tomato, Wykham Park Farm asparagus & hazelnut salad £16.00
English pea ravioli, Isle of Wight tomato, courgette & hazelnut salad, asparagus, pea, wild garlic dressing (pb) (v)
£15.50
Cornish Orchards cider brined pork chop, Café de Paris butter, bok choy, Bramley apple £16.00
Catch of the day MVP
Wild garlic gnocchi, charred long stem broccoli, wild garlic pesto, roasted mushrooms, goat's curd (v) £16.00
Chalcroft Farm beef burger, sticky brisket, Monterey Jack, caramelised red onion, burger sauce, skin on fries £16.00
Beer battered haddock, thrice cooked chips, mushy peas, tartare sauce, lemon £15.50
Pan roasted chestnut mushrooms, wild garlic, slow poached Lycroft Farm egg, toasted rye sourdough (v) £9.75

SIDES

Roasted courgettes, basil, Tunworth cheese £4.00 Kale, lemon, toasted sesame seeds (pb) (v) £4.00
Hasselback potatoes (pb) (v) £4.00 Skin on fries (pb) (v) £4.00
Spring leaf salad (pb) (v) £3.00 Macaroni cheese, Gruyere, truffle, pangrattato £5.00

PUDDINGS

Poached rhubarb, yoghurt sorbet, rhubarb consommé, verbena £7.00
White chocolate pavé, choux au craquelin, salted caramel, 100's & 1000's £7.50
BBQ pineapple, calamansi lime & pineapple caramel, coconut sorbet (pb) (v) £7.00
Sticky toffee pudding, caramelised banana, toffee sauce, vanilla ice cream (v) £7.00
Pistachio & raspberry Paris Brest to share (v) £15.00
Today's cheeses, Artisan crackers, Granny Smith apple, celery, grapes, watercress, seasonal chutney (v) £12.00
ask a member of our team for Today's choices



COTSWOLD INNS & HOTELS

Allergen Info



OPTIONAL SERVICE CHARGE 12.5%

Please scan the QR code to see presence of Allergens in our food or drink. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens, (v) vegetarian (pb) plant-based