



COTSWOLDS HOTEL & SPA

A LA CARTE MENU

STARTER

Strawberry Carpaccio

Goats Cheese, Goats Cheese Crumble, Rocket, Beetroot, Strawberry Vinaigrette (GF, NF Recipe, VEG)

Burrata Mozzarella

Shaved Asparagus, Balsamic Reduction, Basil Oil, Leek Vinaigrette (Veg, GF, NF Recipe)

Pan-Seared Duck Breast (£2 Additional Charge Applies)

Pickled Cucumber, Parsnip Purée, Orange Gel, Teriyaki Glaze (GF, NF Recipe)

Compressed Watermelon Salad

Soy Glaze, Toasted Pumpkin Seeds, Garden Rocket, Feta Cheese (Veg, GF, NF Recipe, DF on request)

Beef Croquettes

Red Pepper Purée, Pickled Radish, Asparagus, Marinated Tomato (NF Recipe)

Soup of the Day

Fresh Bread (V, GF on request)

MAIN COURSE

Crumbed Aubergine

Bell Pepper Purée, Miso Mayonnaise, Tomato and Herb Salsa (V, NF Recipe)

21-Day Aged Beef Burger

Smoked Cheddar, Tomato Relish, Lettuce, Onion Ring, Crispy Fries, Aioli (NF Recipe, GF on request)

Beer Battered Fish

Crispy Fries, Mushy Peas, Tartar Sauce, Charred Lemon (NF Recipe)

Pan-Seared Catch of the Day

Creamy Polenta, Chimichurri, Coconut and White Wine Sauce (NF Recipe)

Kadai Chicken Curry

Marinated Chicken, Basmati Rice, Naan Bread, Mango Chutney, Green Chilli & Onion (NF Recipe, GF on request)

Roast Pork Loin Rack (French Trimmed) (£3 Additional Charge Applies)

Sweet Potato Fondant, Apple Purée, Ginger and Pork Jus (GF, NF Recipe)

Dry-Aged Beef Sirloin (£5 Additional Charge Applies)

Whiskey-Charred Baby Onion, Roast Beetroot, Fries, Green Peppercorn Sauce (NF Recipe)

DESSERT

Dark Chocolate Tart | Honeycomb, Lemongrass, Sweet Melon, Lime (Veg)

Coconut Panna Cotta | Mango Salsa, Coconut & Oat Crumble (GF, DF on Request)

Vanilla Cheesecake | Berry Compote (Veg)

Vegan Honeycomb | Raspberry (V, GF, NF Recipe)

Sorbet of the Day (V, GF, NF Recipe)

SIDES

Plain Chips (s) £3.95

Broccolini and Sesame £4.95

Herb New Potato £4.95

Sweet Potato Fries £5.95

Green Bean & Caramelised Onion £4.95

Side Salad £5.95

Steamed Vegetables £5.95

Main Course only £19.95 Two Courses £25.95 Three Courses £31.95

Note: DBB package includes two courses, with a £6.00 supplement for a third course.

For special dietary requirements or allergy information, please speak to a member of our team before ordering. While some dishes are prepared using nut-free recipes and other allergen exclusions, we cannot guarantee that any item is completely allergen-free due to the risk of cross-contamination. All food is prepared in a kitchen where nuts, gluten, wheat, and other allergens are present.

V = Vegan, Veg = Vegetarian, GF = No gluten used, but traces of wheat may be present,

DF = Dairy Free, SF = Shellfish, NF Recipe = No nuts used, but traces may be present