



# Dinner

## STARTERS

SPICED BUTTERNUT SQUASH SOUP salted seeds, maple, sourdough GF, V	£8	COTSWOLD WHITE CHICKEN TERRINE onion, sage DF, GF	£10
BEETROOT AND GOAT'S CHEESE SALAD salt baked beetroot, walnut, orange GF, DF, V	£9	CURED SALMON cucumber, creme fraiche, horseradish DF, GF	£11

## MAIN EVENT

AGED SIRLOIN slow cooked shin, smoked potato, shallot, red wine sauce GF	£24	TRUFFLE GNOCCHI hazelnut, shallot, thyme v	£18
ROASTED HALIBUT Cornish mussel broth, leek, sea herbs, caviar GF	£24	<i>The Cottage</i> SHEPHERD'S PIE, winter greens GF, DF	£20
TURKEY chestnut and apricot stuffing, pigs in blankets, potato fondant, honey roast parsnip, smoked bacon cabbage, cranberry	£21	10OZ HEREFORD RIB-EYE STEAK triple cooked chips, mushroom, slow roast tomatoes, onion rings, Bearnaise <i>or</i> Peppercorn sauce GF, DF	£29

## SIDES

CHARRED TENDER STEM BROCCOLI buttered kales and cavalo nero, smoked almond DF/GF/V*	£5	DRESSED LEAF SALAD GF/DF*	£4
SKINNY FRIES add truffle mayo GF/DF*/V	£4	CARROT AND CELERIAC SLAW toasted pumpkin seeds, sherry and maple dressing GF/DF*/V	£5
ROASTED PINK FIR POTATOES garlic and lemon dressing GF/DF*/V	£5	ROASTED HISPI CABBAGE miso butter GF/DF*/V	£5
BATTERED ONION RINGS V/DF*	£4		

For dietary requirements and food allergies, please ask one of our team members for assistance. Follow GF for gluten free and DF for dairy free.

v Denotes that the dish is suitable for vegetarians. Variations for other dietary requirements available, please ask for details.

For guests staying in the hotel on dinner, bed & breakfast packages: three courses allowance is £40pp.

Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.