



Sample Dinner Menu Serving from 6pm to 9pm daily

Nibbles

<i>From the Bar- Honey Roasted Cashews / Chili Almonds/ Salted Peanut</i>	4 each
<i>From the Kitchen – Mixed Greek Olives/ Sauté Spicy Chorizo/ Bread & Hummus</i>	4.50 each

Starters

Homemade Soup	7.5
<i>Warm Mini Loaf, Croute [G, M]</i>	
Twice Baked Double Gloucester Souffle	10
<i>Onion Puree, Watercress [M, G, Mu]</i>	
Pan Fried Scallop	13
<i>Smoked Pancetta, Spiced Parsnip Puree, Tomato Crisp [Mo, M]</i>	
Confit Duck & Herb Terrine	12
<i>Fig & Plum Chutney, Whole meal Toast, Crisp Onion [G, M]</i>	
Warm Crab Tartlet	11
<i>Fennel, Carrot, Kohl Rabi, Tarragon & Apple [Cr, G, E, M]</i>	

Sharing Platters

Antipasti	21
<i>Prawn Cocktail, Cured Meat, Tomato, Mozzarella, Olives, Hummus, Tapenade, Salad, Bread [M, G, Cr]</i>	
Vegetarian Antipasti	18
<i>Grilled Vegetables, Tomato, Mozzarella, Artichoke, Olives, Hummus, Tapenade, Salad, Bread [M, G]</i>	

Mains

Tandoori Cauliflower	19
<i>Red Onion Bhaji, Minted Yoghurt Sauce, Pickled Red Onion Salad [M]</i>	
Seared Fillet of Cod	23
<i>Puy Lentils, Chorizo, Greens, Smoked Red Pepper Sauce [F]</i>	
Creedy Carver Duck	26
<i>Dauphinoise Potato, Onion Puree, Fennel Roasted Carrot, Juniper Jus [M]</i>	
Corn Fed Chicken, Hispi Cabbage	23
<i>Roasted Shallot, Wild Mushrooms, Madeira Sauce [M]</i>	
Prime 8oz Fillet Steak	35
<i>Blanched Cavolo Nero, Triple Cooked Chips, Grilled Tomato, Peppercorn Sauce [M, D]</i>	

Sides - French Fries / House Salad / Buttered Seasonal Greens [M]	4.50 Each
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ALLERGENS – G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Molluscs, M-Milk, Cr-Crustaceans, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide



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Example of the specials menu

Isle of Wight Heritage Tomatoes	9.5
<i>Bocconcini Mozzarella, Basil, Sea Salt Crostini [M, N, G]</i>	
Grilled Cornish Mackerel	9
<i>Celeriac Remoulade, Pickled Beets, Wild Garlic Pesto [F, E, M]</i>	
Local Wye Valley Asparagus	10
<i>Fried Duck Egg, Prosciutto, Watercress [E, M]</i>	
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<b>Cote de Boeuf for Two to Share</b>	<b>25pp</b>
<i>Bearnaise Sauce, Grill Tomato &amp; Mushroom, Fries [E, M]</i>	
<b>Pan Fried Sea Bream</b>	<b>22</b>
<i>Mash Potato, Cauliflower Puree, Wilted Greens, Sauce Vierge [M, F]</i>	
<b>Thai Spiced King Prawn Linguine</b>	<b>19</b>
<i>Chilli, Spring Onion, Coriander, Capers [M, Cr, G]</i>	
<b>Fillet of Pork, Prosciutto</b>	<b>23</b>
<i>Spinach, Chicken, Roasted Carrot, Red Cabbage [M, E]</i>	
<b>Wild Turbot, Girolle Mushrooms</b>	<b>28.5</b>
<i>Parmentier Potato, Baby Gem, Tarragon Butter Sauce</i>	

### Sample Vegan & Vegetarian Menu

#### Starters

<b>Wild Mushroom On Toast</b>	<b>8</b>
<i>Shallot, Parsley, Lemon, Roquette Salad [G, M]</i>	
<b>Bread &amp; Olives</b>	<b>7</b>
<i>Selection Of Breads, Hummus, Tapenade [G]</i>	
<b>Grilled Vegetable Carpaccio</b>	<b>8</b>
<i>Tomato, Artichoke, Tomato Relish</i>	
<b>Seasonal Soup</b>	<b>7.50</b>
<i>Herb Oil, Croutes</i>	

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## Main

**Tandoori Cauliflower** **19**

*Red Onion Bhaji, Minted Yoghurt, Pickled Red Onion Salad*

**Roasted Courgette And Pesto Risotto** **18**

*Sauté Mushroom, Lemon And Roquette*

**Sausage & Mash** **18**

*Red Onion Sauce, Sauté Greens [G,M]*

## Desserts

**Chocolate & Coconut Tart** **9**

*Vanilla Ice Cream. Cherry Compote [N, So]*

**Frangipane & Raspberry Slice** **9**

*Raspberry Sorbet. [N, Su]*

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