

Mint

STARTER SELECTION

BITE SIZE

- Tempura cauliflower wings | £5.00 (v)
Ginger & soy dipping sauce
- Warm nigella seed flatbread | £5.00 (v)
Beetroot hummus
- Whipped English goat's cheese | £5.00 (v)
Herby cracker, wild garlic pesto
- Charred tandoori chicken tikka | £5.00
Mint & roasted cumin hung curd
- Gloucester Old Spot pork
Wellington | £5.00
Tewkesbury mustard mayonnaise
- Local Severn & Wye smoked salmon | £5.00
Sourdough, avocado smash, pickled cucumber

A LITTLE BIGGER

- Red pepper & heirloom tomato
gazpacho | £7.00 (v)
Sourdough croutons, aged balsamic
- Brixham scallops | £13.00
Avocado salsa, pickled mooli, charcoal cracker
- English pea, egg & ham salad | £12.00
Ham hock, pea purée, Parma ham, poached egg
- Cheltenham heritage beetroot | £10 (v) (pb)
Beetroot bhaji, beetroot hummus,
pickled beetroot
- Local cured meat antipasti sharer for 2 | £18.00
Locally sourced dried meats & saucisson,
artisan breads, olives & balsamic dipping oil

MAIN PLATES

- Wiltshire lamb cooked two ways | £25.00
Roasted lamb fillet, spiced lamb kofta, wilted spinach, lamb rogan jus
- Bibury trout fillet | £23.00
Jersey Royals, truffle summer greens, chardonnay fricassée, vine tomato, sea herbs
- BBQ poussin on the bone | £22.00
Miso-glazed tenderstem, rainbow slaw, yuzu & sake glaze
- Hake meen moilee | £23.00
South Indian coconut, ginger & garlic fish stew, tamarind peanut rice, mustard tempering
- Pan-seared sirloin of Hereford beef | £28.00
Evesham glazed carrots, king oyster mushroom, beef brisket croquette, peppercorn sauce
- Spinach & ricotta tortellini | £20.00
Wild mushrooms, lemon crème fraîche, Grano Padano crisp, watercress
- Summer greens vegetable koftas | £20.00 (pb)
Smoked aubergine purée, tomato & cauliflower ragout, coriander chutney

ON THE SIDE

- Summer greens | Chunky triple-cooked chips
- Champ mashed potatoes | Mixed garden salad
- Jersey Royal new potatoes | Grilled Evesham tenderstem
£5.00 each

We make just about everything in our kitchen.
If you have a special dietary requirement or a particular allergy,
please just let one of our team know.
(v) = vegetarian; (pb) = plant-based





PUDDING PLATES

Fancy something sweet, but feeling pretty full?
Have no fear, choose a mini pud which is served
with your choice of tea or coffee

Strawberry frangipane tart | Black Forest layered cake
Mango & passionfruit mousse | Pair of mini macarons
£7.00

PROPER PUDS

Mint & matcha green tea parfait | £8.00 (v)
Strawberry sorbet, caramelised white chocolate crunch

Summer berry pudding | £9.00 (v)
Clotted cream ice cream, raspberry 'consommé'

Hazelnut praline & bitter chocolate mousse | £9.00 (v)
Candied kumquat, blood orange sorbet

Piña colada | £8.00 (v) (pb)
Roast pineapple, white rum syrup, coconut sorbet, lemon balm

Cotswold cheese plate | £14.00 (v)
Hereford Hop, Alex James' Blue Monday, Rosary Ash goat's cheese, Stinking Bishop,
fresh honeycomb, home-made chutney, grapes, celery, selection of artisan biscuits

SOMETHING HOT

Coffee & Hot Chocolate

Americano | £2.50
Cappuccino | £3.50
Latte | £3
Flat White | £3.50
Espresso | £2
Double Espresso | £2.75
Mocha | £3.50
Hot Chocolate | £3

Tea

Earl Grey | £2.50
English Breakfast | £2.50
Lapsang | £2.50
Darjeeling | £2.50
Green | £2.50
Triple Mint | £2.50
Lemon & Ginger | £2.50
Chamomile | £2.50
Rooibos | £2.50
Jasmine | £2.50
Berry & Hibiscus | £2.50

PUDDING WINE

Go on, try a pudding wine.

2019 Muscat de Saint Jean de Minervois,
Domaine de Barroubio | £9.50

Imagine the golden sunshine of the Med on
the muscat blanc à petits grains, creating a
luscious wine – perfect with lots of puds – yum!

GO THE WHOLE HOG...

...with an after-dinner cocktail.

Caramel espresso martini | £9.50
After 8 cocktail | £9.50

DINNER INCLUSIVE?

If you're staying with us on a dinner, bed & breakfast rate, spend up to £40 per person including tea or coffee.
Additional spend will be shown on your invoice as a supplementary food charge.

LOVE THE FOOD & SERVICE?

If you feel like leaving a tip, then be assured that tips are shared fairly amongst all of the hotel's team and paid directly to them.

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Details of dishes may be subject to change due to market availability.

