



# BISTRO



ON THE SQUARE

OPEN ALL DAY

## FOLLOW



@CotswoldHouseGL



Facebook/cotswoldhousehotel



@Cotswoldhousehotel



The WiFi network is Cotswold House Hotel, and password *chhguest*

## BREAKFAST 9.00 - 11.00AM

<b>Toast Basket</b> , Jam, Butter - <b>£2.50</b>	<b>Toasted Bacon Sandwich</b> - <b>£7.00</b>	<b>Freshly Squeezed Juice 10oz.</b> - <b>£3.00</b>
<b>Eggs Florentine</b> - <b>£7.00</b>	<b>Eggs Benedict</b> - <b>£7.50</b>	<i>Orange, Apple, Grapefruit</i>
<b>Scrambled Egg &amp; Smoked Salmon</b> - <b>£7.00</b>	<b>Eggs Royale</b> - <b>£7.50</b>	<b>Full English</b> , Tea or Coffee and Toast - <b>£14.00</b>

## SANDWICHES 11.00AM - 5.00PM

*All served with their individual style bread with salad garnish and fries*

<b>Mozzarella, Tomato &amp; Pesto Focaccia</b> - <b>£9.50</b>	<i>Traditional sandwiches on White or Brown Bloomer with salad garnish - £7.50</i>	
<b>Streaky Bacon and Brie</b> , Toasted Granary Bloomer - <b>£9.50</b>		
<b>Cotswold Club Sandwich</b> - <b>£11.00</b>	<b>Roast Ham &amp; Grain Mustard</b>	<b>Cheddar Cheese &amp; Onion Marmalade</b>
With Smoked Chicken, Sundried Tomato paste, Bacon & Lettuce	<b>Smoked Salmon</b>	<b>Egg Mayonnaise</b>
<b>Rump Steak</b> , Red Onion Marmalade, Blue Cheese in Ciabatta - <b>£10.50</b>		

## TAPAS

<b>Marinated Olives</b> - <b>£3.00</b>	<b>Mini Chorizo with Piquillo Pepper Puree</b> - <b>£4.50</b>
<b>Marinated Goats' Cheese &amp; Confit Cherry Tomatoes</b> - <b>£3.50</b>	<b>Bread Selection, Olive Oil, for 2</b> - <b>£4.50</b>
<b>Garlic Baguette with Pesto &amp; Tomato</b> - <b>£3.50</b>	<b>Fried Calamari with Tartare Sauce</b> - <b>£5.00</b>
<b>Hummous with Flat Bread</b> - <b>£4.00</b>	<b>Marinated Seafood</b> - <b>£5.00</b>
<b>Stuffed Peppers with Feta Cheese</b> - <b>£4.00</b>	<b>Cheese &amp; Tomato Arancini Balls with a Tomato Puree</b> - <b>£5.00</b>

## STARTERS AND SALADS

<b>Soup of the Day</b> - <b>£6.50</b>	<b>King Prawns, Thai style salad</b> - <b>£9.00</b>
<b>Ham Hock Terrine</b> , Mini Focaccia Bread - <b>£6.95</b>	<b>Avocado</b> , Boiled Egg, Croutons and Sherry Dressing - <b>£8.00/£14.00</b>
<b>Tomato &amp; Goats Cheese Quiche</b> , Salad Leaves - <b>£7.00</b>	<b>Smoked Chicken Caesar</b> , Crispy Ham, Anchovies - <b>£8.00/£14.00</b>
<b>Sautéed Mushrooms</b> , Garlic Butter, toasted Granary Bread - <b>£7.00</b>	<b>Buffalo Mozzarella</b> , Olives, Tomatoes, Roquette - <b>£9.00/£15.00</b>

## BISTRO CLASSICS

<b>Cornish Mussels</b> , White Wine Cream, Garlic Bread - <b>£8.00/£13.00</b>	<b>Chicken Breast</b> , Creamed Mash, Vegetables, Jus - <b>£16.00</b>
<b>Cotswold Farmhouse Sausage's &amp; Mash</b> , Green Beans, Onion Gravy - <b>£14.50</b>	<b>Wild Mushroom Risotto</b> , Rocket and Parmesan - <b>£17.50</b>
<b>Egg Fettuccine</b> , Fresh Truffle & Parmesan Cheese - <b>£16.00</b>	<b>Braised Lamb</b> , Aubergine Puree, Sundried Tomato, Quinoa - <b>£19.00</b>
<b>Sea Trout</b> , Heritage Tomatoes, Fresh peas, White Balsamic, New Potatoes - <b>£16.00</b>	<b>8oz Rump of Beef</b> , Hand Cut Chips and Pepper Sauce - <b>£20.00</b>

## SIDE ORDERS - £4.00

<b>Mix Leaf Salad</b> , Mustard Dressing
<b>Seasonal Vegetables</b>
<b>Hand Cut Chips</b>
<b>French Fries</b>
<b>Sautéed Heritage Potatoes</b>
<b>Heirloom Tomatoes &amp; Red Onion Salad</b>
<b>Buttered Green Beans</b>

## CHARCUTERIES & BOARDS

<b>Cured Meats with Pickles</b> - <b>£12.00/£20.00</b>
Olives & Focaccia Bread
<b>Chargrilled Vegetables</b> - <b>£9.00/£16.00</b>
Cotswold Smoked Brie, Balsamic Onions
<b>Baked Camembert to share</b> - <b>£16.00</b>
Red Onion Marmalade, Grilled Bloomer, Mixed Salad
<b>Seafood Platter</b> - <b>£12.00/20.00</b>
Grilled Artichokes, Verbena Harissa

## DESSERTS - £6.00

<b>Tiramisu</b>
<b>Ice Creams &amp; Sorbets</b>
<b>Warm Brownie</b> , Vanilla Ice Cream
<b>Rhubarb and Frangipane Tart</b> , Clotted Cream
<b>Selection of 4 Local Cheese &amp; Biscuits</b> - <b>£10.00</b>

**ASK ABOUT OUR DAILY SPECIALS**

Please ask about our restaurant fine dining menus, available Tuesday to Saturday evenings. Should you or anyone in your party have any dietary requirements or allergies, please ask us about any of these dishes and their content. We have a written file available.

## WHITE

125ML | 175ML | 250ML | BOTTLE

- 9. Los Romeros - Chile** £3.50  
A refreshing sauvignon Blanc, with citrus and tropical fruit characters. A crisp finish. £4.90 £7.00 £19.50
- 10. Granfort Chardonnay, Pays d'Oc - France** £3.75  
Soft, green apple-scented unoaked Chardonnay with a refreshing finish. £5.25 £7.50 £21.00
- 11. Pinot Grigio, Aristotrarico - Italy** £4.40  
A combination of a long ripening season and low yields ensures this wine has a superbly concentrated, weighty style. Packaged in an elegant, visually impressive, flute bottle. £6.20 £8.75 £24.50
- 12. Collection Blanc - France 2015J. Mourat - Fiefs Vendéens, Loire T** £4.60  
This blend of Chenin and Chardonnay glows a pale gold and illuminates the palate with pristinely crisp pear and apple with a flourish of tangy, mimosa-like citrus on the finish. £6.40 £9.20 £25.50
- 13. Vine Trail, Gewurztraminer - Chile** £4.70  
A dry Gewürztraminer, with just a touch of richness; well-balanced showing classic notes of orange blossom, lychee and rose followed by a fresh finish. £6.50 £9.50 £26.00
- 14. Picpoul de Pinet - France. 2015. Coteaux du Languedoc, Baron de Badassière T** £4.75  
Bright yellow in colour with vibrant citrus, pear and spice notes on the nose. The palate is full but extremely well balanced. £6.65 £9.75 £26.50
- 15. Dr L Riesling Mosel, Loosen Bros - Germany** £5.25  
Classic Mosel raciness: grapefruit and lime with mineral notes and a touch of spritz on the finish. £7.25 £10.20 £28.50
- 16. Gavi di Gavi, Toledana - Italy** £5.40  
Ripe peach and pears with hints of citrus and a slight honeyed edge held together by steely minerality and a fresh acidity. £7.50 £10.75 £30.00
- 17. Domaine Zinck Pinot Gris - Alsace, France** £5.75  
Dry with a refreshing palate that carries the aromas of greengage, green apple and a touch of spice and smokiness beautifully to a finish with a well-balanced richness. £8.00 £11.45 £32.00
- 18. Caves Road, Chardonnay - Australia** £5.90  
It displays aromas of lemon, white peach and hints of tropical fruit; the palate has persistent flavours with a balancing freshness and a touch of oak spice. £8.25 £11.80 £33.00
- 19. Vavasour. Sauvignon Blanc - New Zealand** £6.25  
Flaunts a powerful bouquet of fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit and bright citrus. £8.75 £12.50 £35.00
- 20. La Marimorena Albariño, Rías Baixas - Spain** £6.45  
Unoaked, the wine shows herbal aromas, scents of citrus and clear notes of apple and pear, fresh and fruity in the mouth, the finish continues along the mineral and spice theme. £9.00 £12.90 £36.00
- 21. Sancerre, Domaine des Chaintres - France, Joseph Mellot** £6.80  
Aromatic floral aromas of white blossom and grapefruit on the nose: the palate is refreshing and dry. £9.50 £13.60 £38.00
- 22. Kleine Zalze Vineyard Selection, Chenin Blanc - South Africa** £7.25  
A beautiful white wine with melon notes on the nose balanced with soft cedarwood. £10.00 £14.30 £40.00
- 23. Casa Rojo Orange Republic Godello - Spain** £7.75  
Aromas of pear, apricot and peach bathe our nose. The mouth is enveloping, tasty, unique. £10.75 £15.50 £43.00
- 24. Chablis 1er Cru Vosgros - Gilbert Picq et Fils** £8.25  
A Premier Cru Chablis made by the Picq family who have a small-holding in this Premier Cru vineyard. £11.50 £16.50 £46.00
- 25. Pouilly-Fuisse - France, 2014 T** £9.25  
Pale lemon yellow in colour. The nose is clean with crisp citrus fruit notes and subtle white flowers. £12.75 £18.25 £51.00

## RED

125ML | 175ML | 250ML | BOTTLE

- 35. Los Romeros Merlot - Chile** £3.50  
This wine is soft, juicy and shows spiced plum and dark berry fruit; it has a velvety outlook and is quite light-bodied. £4.90 £7.00 £19.50
- 36. Between Thorns Shiraz - Australia** £3.75  
A classic fruit driven Shiraz with aromas of cherries and raspberries. Rich flavours of black cherries are complimented by hints of spice and vanilla. £5.25 £7.50 £21.00
- 37. Callia Lunaris Malbec, San Juan - Argentina** £4.20  
Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish. £5.75 £8.25 £22.50
- 38. Élevé Pinot Noir, Vin de France - France** £4.25  
From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice. £5.90 £8.50 £23.50
- 39. Collection Rouge, J. Mourat - Fiefs Vendéens. France, Loire. 2015 T** £4.60  
A blend of Pinot Noir, Negrette, Cabernet Franc, and Gamay, vibrant and savoury not unlike a blueberry cobbler made with fresh butter & garnished with sage. £6.50 £9.25 £25.50
- 40. Passori - Italy** £5.00  
A rich, smooth red wine, showing plum and dried fruit notes, produced from late-harvested Merlot, about 60%, and Corvina grapes. £7.00 £10.00 £28.00
- 41. Bocelli - Italy** £5.20  
Made from Tuscany's noble variety, the fruit is deliciously ripe and smoky, with notes of cherry, granite, and rhubarb compote. £7.25 £10.50 £29.00
- 42. Viña Real Rioja Crianza - Spain** £5.40  
Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins. £7.50 £10.75 £29.50
- 43. Nederburg The Brewmaster, Cabernet Sauvignon - Western Cape South Africa** £5.60  
The blend is based on Cabernet Sauvignon (81%) with Merlot (9%), Malbec (6%) and Petit Verdot (4%) adding complexity to the finished wine. £7.75 £11.45 £31.00
- 44. The Invisible Man Tempranillo - Rioja Alta, Spain** £6.20  
Fruit driven, with an almost New World style, red and black berries to the fore: the palate hints at fine pastries with notes of vanilla. £8.50 £12.25 £34.00
- 45. Atamisque Serbal Malbec - Argentina** £6.50  
Intense ruby-red, the nose shows aromas of red fruit and violet; the palate shows plenty of that same red fruit, namely wild raspberry and strawberry with splashes of plum and damson. £9.00 £12.90 £36.00
- 46. Chateau des Bardes, Saint-Emillion Grand Cru - France** £6.90  
This wine has rich, fruit aromas; juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak. £9.50 £13.60 £38.00
- 47. Alexander The Ham Factory - Spain** £8.25  
Made from 100% Tinto Fino, as Tempranillo is known in Ribera del Duero, sourced from the best vineyards of Páramo del Duero, Pesquera. £11.50 £16.50 £39.00
- 48. Shingleback, Davey Estate Shiraz - Australia** £7.50  
Luscious aromas of ripe strawberry and blackberry are highlighted by nuances of chocolate, violet and a wet slate minerality. £10.50 £15.00 £42.00
- 49. Meiomi, Pinot Noir - USA** £7.90  
Aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty vanilla oak lead off; the palate shows blackberry, dark cherry, juicy strawberry, and toasty mocha. £11.00 £15.75 £44.00
- 50. Closerie de Vaudieu Châteauneuf-du-Pape - France, 2012 T** £9.95  
Deep ruby red in colour, with a black cherry core. This wine has lively berry fruits on the nose, with a touch of liquorice and a hint of black pepper. £13.75 £19.75 £55.00

## ROSE

125ML | 175ML | 250ML | BOTTLE

- 32. Los Romeros Rose - Chile** £3.50  
This wine has a strawberry, raspberry and red plum fruit character on the soft, and very approachable palate. £5.25 £7.50 £20.50
- 33. Château de Fesles Rosé d'Anjou - France** £4.60  
Off-dry with generous, ripe strawberry and plum fruit and hints of Asian spice. £6.50 £9.25 £25.50
- 34. Collection Rosé - J. Mourat - Fiefs Vendéens, France, Loire. 2015 T** £5.00  
This wine starts off bright and then spreads out to deliver ripe cherry, fresh strawberry, sweet watermelon, and just a touch of herb flavor. The finish is lip smackingly crisp. £6.90 £9.95 £27.50

## FIZZ

BOTTLE | 125ML

- 1. Galanti Prosecco Extra Dry - Italy** £32.00  
Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach. £7.00
- 2. Cava, Casa Rojo Molto Negre Brut - Spain** £38.00  
The style is fresh and fruit-led, although there are notes of brioche; the fizz, developed by the Traditional Method, is generous and combines well with the freshness on the finish.
- 3. Bottega Gold Prosecco Brut - Italy** £39.50  
Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley. Also available as a 200ml bottle. £9.00
- 4. Bottega Rose Gold Pinot Noir Spumante - Italy** £39.50  
Notes of mixed red berries alongside floral and white fruit aromas.
- 5. Taittinger Brut Réserve - France** £59.00  
Perhaps the lightest and most elegant of the Grand Marque Champagnes, it's intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend. £10.50
- 6. Taittinger Prestige Brut Rosé - France** £65.00  
Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes.
- 7. Taittinger Brut Vintage - France** £89.00  
An intense elegance divinely presents a full richness yet lively crispness with lingering finesse.
- 8. Dom Perignon - France** £195.00  
Roughly equal proportions of Pinot Noir and Chardonnay are blended and then left to mature for seven years prior to release.

## DESERT WINES

50ML | 375ML BOTTLE

- Brown Brothers Muscat** £4.00  
Made using 80% of the unusual Orange Muscat and 20% Flora, a crossing of Gewürztraminer and Sémillon. £23.50
- Chateau Laville Sauternes 2011** £45.00  
A bright, golden wine that opens with intense aromas of candied fruits, honey and spice. Rich and unctuous on the palate, it retains lovely delicacy and is perfectly balanced.



Those wines marked with 'T' are available to buy from the local wine merchant on the High Street.