

Mint

STARTER SELECTION

BITESIZE

Pork, sage & apple
sausage wellington | £4.95
Gentleman's relish

Tempura cauliflower wings | £4.75 (v)
Ginger & soy dipping sauce

Warm nigella seed flatbread | £4.75 (v)
Cajun mayo dip

Home-made dinky Scotch egg | £4.50
Tewkesbury piccalilli

Crunchy battered fish bites | £4.95
Tartare sauce

Crispy pork belly | £4.95
Apple purée

A LITTLE BIGGER

Spring pea soup | £6.95 (v)
Cheesy croutons

Brixham scallops | £13.50
Roasted cauliflower purée,
buttered asparagus & black pudding crumb

Braised ox cheek | £11.95
Beef dripping toast, king oyster mushroom
& pickled shallots

Red onion marmalade tarte tatin | £9.75
Crispy onion, wasabi caviar

Local cured meat antipasti sharer | £18.00
Locally sourced dried meats & saucisson,
artisan breads, olives & balsamic dipping oil

MAIN PLATES

Hereford lamb shank | £25.00
Slow-roasted, served with crispy lamb sweetbreads, cardamom & lemon mash, rosemary roasted root veg

Bibury trout | £23.75
Filled with cockles, mussels, crab & fennel, rolled in a wild garlic crust & served with herby new potatoes

Soames Farm corn-fed chicken | £21.95
Pan-seared breast, served with a white grape & sparkling wine sauce, purple sprouting broccoli,
heritage carrots & buttered potato

6oz Kevin Mace's beef fillet | £28.00
Harvard beetroot bhaji, chopped mushroom & wild nettle, red wine & thyme gravy

Whole Devonshire plaice | £23.00
Roasted & served with buttered samphire, brown shrimps & pan-fried oniony potatoes

Portobello mushrooms | £20.50 (v)
Oven-roasted & served with lobster mushrooms, posh mash, broad beans, Roscoff onion & a chimichurri sauce

Beetroot wellington | £19.95 (v)
Salt-baked & served with spring greens, pickles & mushrooms

ON THE SIDE

Roasted new potatoes | Chunky triple-cooked chips
Buttered spring greens | Roasted seasonal root veg
Cauliflower cheese | Mixed garden salad
£4.50 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



PUDDING PLATES

Fancy a pud but wondering if it's too much?
Have no fear, choose a mini pud with your choice of tea or coffee

Chocolate biscuit mini pud | Strawberry & coconut mini pud
Lemon meringue pie mini pud | Platinum leaf macaron
£6.50

PROPER PUDS

Rhubarb & white chocolate cheesecake | £8.50 (v)
Home-made strawberry ice cream, poached rhubarb

Pecan mousse | £9.00 (v)
Brioche, milk blancmange, home-made pecan ice cream

Spring delight | £9.75 (v)
Roasted nectarines, pickled strawberries, jasmine & nectarine sorbet, nectarine crisp

More than a tart | £8.95 (v)
Tonka bean, milk chocolate ganache, crème fraîche & caraway ice cream

Local cheese plate | £14.50 (v)
Hereford Hop, Double Gloucester, Somerset Black Ash goat's cheese, Alex James' Blue Monday.
Served with quince jelly, biscuits, grapes & celery

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 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.

