

DINNER MENU



WILDLING

TUESDAY - THURSDAY
6.30PM - 9PM

FRIDAY - SATURDAY
6.30PM - 9.30PM

WHILE YOU PONDER

COTSWOLD CRUNCH SOURDOUGH	£8
Whipped smoked butter	
PERFECT WILDLING NUTS	£6
COTSWOLD CURER MEATS	£10

SMALL PLATES

OXFORD BLUE CHEESE WALDORF	£13
CURED MONKFISH	£16
Curry sauce, pickled chilli, lime, coriander	
AGED VENISON TARTARE	£18
Smoked turnip, caramelised whey & nasturtium	
SQUASH PARFAIT	£11
Pickled garlic, chicory, sourdough ciabatta	
SOURDOUGH CRUMPET	£14
Wild mushrooms, Pecorino	
SALT COD CROQUETTE	£13
Gooseberry, chives	
CHOUX BUNS	£7
Mushroom duxelle, Tunworth custard	

FARM & FIELD

BAKED CELERIAC	£16
Pastrami 'Reuben'	
FRIED DUCK EGG	£14
Charcoal emulsion, Jerusalem artichoke, truffle oil	
SUPERFOOD SALAD	£18
Quinoa, beetroot, orange, toasted seeds, watercress, smoked rapeseed dressing	

OUT TO PASTURE

CREEDY CARVER DUCK BREAST	£32
Haggis, blackberry, swede	
HAWKSTONE CIDER PORK CHEEK	£28
Sage polenta, burnt apple, crispy pigs ear	
THE MILL BURGER	£16
Aged beef, brioche, bacon, onion marmalade, lettuce, Comté	
SIRLOIN STEAK	£30
Peppercorn & Madeira sauce, crispy onion	

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee that they are trace-free. Our vegan recipes are prepared with vegan ingredients, but they may still contain traces of all allergens.

TIDE TO TABLE

STONE BASS	£28
Mussels, roasted cauliflower, apple	
COD	£32
Kedgerree, crab bhaji	
SEA BREAM	£22
Creamed peas & leeks, puff potato, malt vinegar	

CHEFS PICK

COTE DE BOEUF FOR TWO	£95
Peppercorn & Madeira sauce, charred gem, pickled shallot, thick-cut chips	

A BIT ON THE SIDE

TRUFFLE FRIES	£7
Grated Pecorino	
THICK-CUT CHIPS	£7
Confit garlic mayonnaise	
ROAST PUMPKIN	£7
Miso, chilli	
CHARRED BROCCOLI	£7
Capers, almonds	
BEETROOT	£7
Chicory, goats curd	

DESSERTS

CHOCOLATE TOFU MOUSSE	£12
Valrhona Chocolate, pink peppercorn shortbread, mango & passion fruit sorbet	
LAVENDER PANNACOTTA	£12
Glazed fig, fig leaf yoghurt sorbet	
BANOFFEE PIE	£14
Banana mousse, salted caramel, caramelised pecans	
CARROT CAKE	£14
Vanilla cream cheese, candied walnut, sherry-soaked raisins	
TOASTED SOURDOUGH CRUMPET	£14
Tunworth Cheese, truffle honey	
PAXTON & WHITFIELD	£20
Cheese selection, quince paste, sourdough crackers	
COFFEE CLOUD	£14
Americano with Cotswold cream, topped with raining candy floss for a sweet twist	

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

MINSTER MILL

SEASONAL SIPS

LEMON BASIL VODKA MARTINI	£14
Ketel One Citroen Vodka, fresh lemon juice, fresh basil leaves	
LAVENDER COLLINS	£14
Cotswold Dry Gin, fresh lemon juice, lavender sugar	
ROASTED BLACKBERRY MOJITO	£14
Appleton Estate Classic White Rum, fresh blackberries, freshly squeezed lime juice, mint leaves	
CUCUMBER & LIME SPRITZ	£11
Fresh cucumber, fresh lime juice, syrup, fresh mint, sparkling water	
RED BERRY HEAVEN	£11
Crushed fresh strawberries, raspberries, blackberries, grenadine, lemonade	

FIRESIDE MOMENTS

Not ready to say goodnight? We invite you to continue the enchantment by joining us fireside. Whether you're celebrating a special occasion, extending the perfect day, or embracing your inner wildling, our fireside offerings provide the ideal way to complete your Wildling dining experience. Enjoy a selection of warming treats, embrace the crisp country air, and settle by the fire.

GINGERBREAD LATTE	£5
SPICED HOT CHOCOLATE WITH KRAKEN BLACK SPICED RUM	£12
CINNAMON TODDY WITH BEEBLE HONEY	£12
MINSTER TEA FOG	£5
DIY S'MORES AND MARSHMALLOW KITS	£12

For our dinner inclusive guests, you've got £50 per person to indulge!

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee that they are trace-free. Our vegan recipes are prepared with vegan ingredients, but they may still contain traces of all allergens.