

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, blackberries, lime, mint	
CUCUMBER & LIME SPRITZ	£11
Fresh cucumber, fresh lime juice, syrup, fresh mint, sparkling water	
RED BERRY HEAVEN	£11
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

GINGERBREAD LATTE	£5
SPICED HOT CHOCOLATE	£12
With Kraken Black Spiced Rum	
CINNAMON TODDY	£12
With Beeble Honey	
MINSTER TEA FOG	£5



WILDLING

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.

TUESDAY - THURSDAY
6.30PM - 9PM

FRIDAY - SATURDAY
6.30PM - 9.30PM

WHILE YOU PONDER

COTSWOLD CRUNCH SOURDOUGH	£8
Smoked butter, Marmite butter	
CHARCUTERIE	£10
House pickles	
BEETROOT HUMMUS	£6
Cucumber, sourdough croutons	

SMALL PLATES

COD BRANDADE FRITTERS	£13
Lemon, dill	
THYME HASH BROWN	£12
Vegan feta, shallot	
SPICE CHICKEN CROQUETTE	£12
Kohlrabi, pineapple, coriander	
TEA CURED SALMON TARTLETS	£15
Lemon, fennel	
BLUE CHEESE BEIGNETS	£13
Beetroot, apple	
DUCK LIVER PARFAIT	£13
Rhubarb, nasturtium, brioche	

FARM TO FIELD

'BUBBLE & SQUEAK'	£20
Chargrilled hispi, cheddar, truffle	
CAULIFLOWER PUMPKIN SATAY SKEWERS	£18
Chickpeas, pickled chilli	

OUT TO PASTURE

ROAST LAMB RUMP	£32
Sweatbreads, black garlic, asparagus	
PORK FILLET	£26
Black pudding, cauliflower, sultana	
SOY GLAZED SHORT RIB	£30
Pickled carrot, mooli slaw	
CHATEAUBRIAND FOR TWO	£95
Bearnaise, glazed shallot, mushroom, fries	

TIDE TO TABLE

HALIBUT	£34
Wild garlic gnochhi, wild mushrooms	
COD & PRAWN	£28
Wild rice, Thai red curry sauce	

CHEFS PICK 'THE WILDLING ADVENTURE'

Let Head Chef, Matt lead the way with a culinary adventure of creativity and quality for the whole table.	£65
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BIT ON THE SIDE

THICK CUT CHIPS	£8
Bearnaise	
SKIN ON FRIES	£8
Parmesan, truffle emulsion	
DAUPHINOIS POTATO	£8
Crispy onions	
CHARRED BROCCOLI	£8
Pumpkin seeds, sweet chilli dressing	
CHANTENAY CARROTS	£8
Honey mustard	

DESSERTS

STICKY TOFFEE SOUFFLE	£14
Butterscotch sauce, clotted cream ice cream	
DARK CHOCOLATE FONDANT	£14
Pistachio, blood orange sorbet	
WHITE CHOCOLATE & RHUBARB BAVAROIS	£12
Poached rhubarb	
COCONUT PANNA COTTA	£12
Pineapple, mango	
PAXTON & WHITFIELD CHEESE	£20
Chutney, crackers, celery	
CHEF'S SWEET TREATS	£5

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