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 MOJTO £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 WITH BEEBLE HONEY £5

MINSTER TEA FOG £12

DIYS £12

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, herb butter 340Kcal

CHARCUTERIE £10
House pickles 175Kcal

BEETROOT HUMMUS £6
Cucumber, sourdough croutons 239Kcal

SMALL PLATES

COD FISHCAKES £14
Basil, soy dressing 294Kcal

ROSEMARY HASH BROWN £12
Vegan feta, shallot 349Kcal

SPICED CHICKEN CROQUETTE £13
Carrot, mango, coriander 303Kcal

CURED SALMON TARTLETS £15
Lime, onion, wasabi 213Kcal

DUCK LIVER PARFAIT £13
Apple, nasturtium, warm brioche 373Kcal

RED LEICESTER BEIGNETS £13
Beetroot, apple, truffle 327Kcal

FARM TO FIELD

'BUBBLE & SQUEAK' £20
Chargrilled hispi, carrot, truffle 420Kcal

CAULIFLOWER PUMPKIN SATAY SKEWERS £19
Chickpeas, pickled chilli 424Kcal

OUT TO PASTURE

ROAST LAMB RUMP £34
Sweetbreads, confit belly, black garlic, heritage carrot 574Kcal

SIRLOIN STEAK £34
Romanesco sauce, courgette salad 734Kcal

PORK FILLET £28
Black pudding, swede, sultana 593Kcal

CHATEAUBRIAND FOR TWO £95
Fries, béarnaise, glazed shallot, mushroom, charred gem

TIDE TO TABLE

HALIBUT FILLET £34
Truffle gnocchi, sea vegetables, wild mushrooms 464Kcal

ROASTED COD £32
Prawn cigar, wild rice, Thai green curry sauce 616Kcal

CHEF'S PICK 'THE WILDLING ADVENTURE'

Let Head Chef, Matt lead the way with a culinary £70
adventure of creativity and quality for the whole table (Per person)

BIT ON THE SIDE

DAUPHINIOES POTATO £8
Crispy onion 356Kcal

CHARRED BROCCOLI £8
Pumpkin seeds, sweet chilli dressing 190Kcal

SKINNY FRIES £8
Grated parmesan, truffle emulsion 503Kcal

THICK-CUT CHIPS £8
Bearnaise 485Kcal

CHANTENAY CARROTS £8
Honey mustard 154Kcal

DESSERTS

STICKY TOFFEE SOUFFLE £14
Butterscotch sauce, vanilla ice cream 660Kcal

DARK CHOCOLATE DELICE £14
Pistachio, orange sorbet 562Kcal

WHITE CHOCOLATE & RASPBERRY CHEESECAKE £13
Raspberry sorbet 602Kcal

COCONUT PANNA COTTA £13
Macerated strawberries 339Kcal

PAXTON & WHITFIELD £20
Cheese selection, quince paste, crackers 339Kcal

CHEF'S SWEET TREATS £6
217Kcal

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