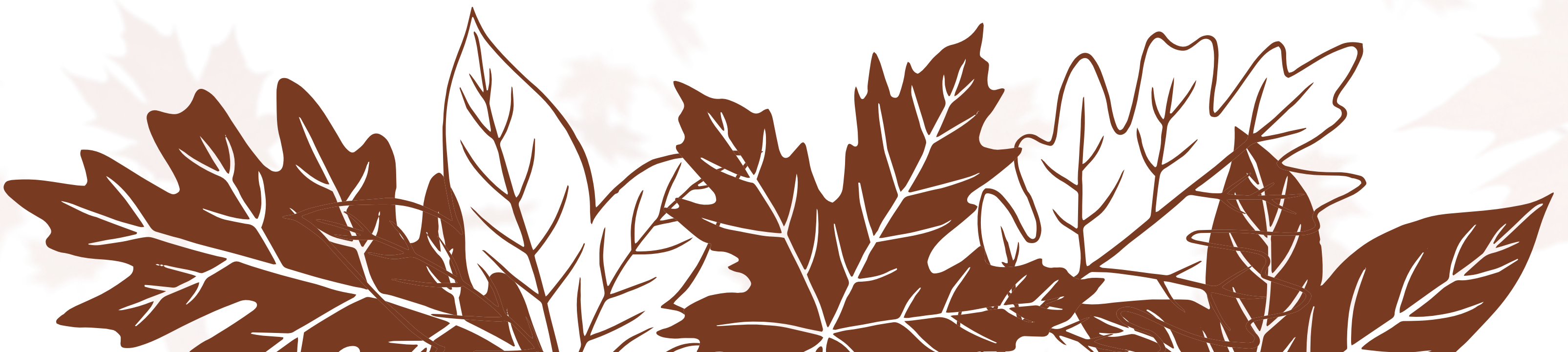


Cotswold Lodge
COTSWOLD LODGE
HOTEL
★ ★ ★ ★

Autumn Menu
2024



S T A R T E R

Jerusalem Artichoke Soup, Crispy Onions, Cheese Scone **
£8.00

Ham Hock Terrine, Piccalilly Sauce, Toasted Sourdough **
£8.50

Burrata, Wild Mushrooms, Spinach, Truffle Oil, Focaccia (VG)
£9.00

Smoked Salmon, Celeriac, Compressed Cucumber,
Sour Cream
£9.00

Venison Tartare, Cured Egg, Pickled Walnuts, Red Vein Sorrel
£12.00

Smoked Haddock Chowder, Fresh Chili,
Parsley Oil, Toasted Focaccia **
£10.00

(PB) plant based, (VG) vegetarian
Please make us aware of any food allergies and intolerances before
ordering. Not all ingredients used on our menu are listed.
Prices include VAT.
10% discretionary service charge
is added to your final bill.

M A I N S

Panfried Duck Breast, Spiced Carrot Puree, Potato Fondant, Roasted Carrots, Curly Kale, Red Wine Jus (GF)
£28.00

Torched Cod Loin, Caramelized Cauliflower Puree, Salsify, Baby Potatoes, Truffle Emulsion (GF)
£26.00

Cauliflower Steak, Smoked Tomato Puree, Chestnuts, Kale (PB/GF)
£20.00

Lamb Loin, Baby Potatoes & Broad Bean Croquettes, Rainbow Chards, Samphire, Lamb Jus
£29.00

Chicken Supreme, Mash Potato, Mushroom Puree, Kale, Girolle Mushrooms, Jus (GF)
£25.00

8oz Sirloin Steak, Smoked Mushroom, Confit Shallots, Triple Cooked Chips, Peppercorn Sauce
£32.00

Roasted Whole Plaice, Sauté Potatoes, Rainbow Chard, Brown Shrimps, Brown Butter & Capers (GF)
£28.50

S I D E S

Truffle Mash Potato, Crispy Onions, Jus
£6.00

Roasted Mixed Vegetables
£5.00

Curly Kale, Red Chili & white Sesame Seeds
£5.00

Sauté Baby Potatoes, Garlic & Herbs Butter
£5.00

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DESSERTS

Pear Tarte Tatin, Vanilla & Orange Custard,
£8.00

Ginger Cake, Cappuccino Cream, Autumn
Berries, Chocolate Crumb
£9.00

Pumpkin Pudding, Cinnamon Chantilly,
Candied Pumpkins (PB / GF)
£7.50

Chou Au Craquelin, Blackberry Chantilly,
Blackberry Puree, Caramelized Figs
£8.50

Selection of British Cheese, House Chutney,
Grapes, Celery, Water Biscuits
£10.00

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