

# Mint

## NIBBLES

Bread board, Netherend Farm butter & Cotswold Gold oil | £3 (v)\*  
Marinated olives | £3 (v)\*  
Garlic flatbread, red pepper hummus | £3 (v)\*

## SMALL PLATES

Today's home-made soup | £8 (v)\*  
Home-made bread, Gloucestershire Netherend butter  
Italian soft burrata | £12 (v)\*  
Caramelised figs, heirloom tomatoes, red pepper coulis, balsamic pearls  
Guinea fowl & corn-fed chicken galantine | £10\*  
Pickled shimeji mushrooms, truffle mayonnaise & toasted brioche  
Heritage beetroot salad | £10 (vg)(v)\*  
Roasted beetroot, pickled shallot, watercress, hazelnut vinaigrette, tapioca crisp  
Award-winning Severn & Wye smoked salmon | £15 (£5 supplement)\*  
Rye bread, lime avocado, grapefruit & radish

## MAIN PLATES

Grilled fish of the day | £ Market price\*  
Anchovy & caper butter Jersey Royals, summer greens, watercress purée  
Pancetta-wrapped chicken supreme | £20\*  
Baked heritage carrots, champ mash, wild mushroom & madeira sauce  
Gloucester Old Spot pork tenderloin | £22\*  
Vale of Evesham broccoli, calvados apple purée & cider sauce, fondant potato  
Tandoori-spiced paneer & chickpea butter masala curry | £18 (v)\*  
Cumin pilaf, garlic naan, mango chutney, poppadom  
Asparagus, green pea & broad bean risotto | £18 (vg)(v)\*  
Sundried tomato pesto, toasted pine nuts, confit vine tomatoes, fresh basil  
Roasted Grafton Farm lamb rump | £26 (£6 supplement)\*  
Wilted spinach, roasted shallot & lamb jus, potato dauphinoise  
Herefordshire beef pavé steak | £26 (£6 supplement)\*  
Grilled king oyster mushroom, beef brisket-stuffed Roscoff onion, merlot jus, triple-cooked chips

## SIDE PLATES

Jersey Royal potatoes, herb butter | £4 (v)\*  
Summer greens | £4 (v)\*  
Triple-cooked chips / skinny fries / sweet potato fries | £4\*  
Rocket, watercress, cherry vine tomato salad, balsamic glaze | £4 (vg)(v)\*

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.  
(vg) = vegan, (v) = vegetarian, \* = can be made without gluten products



## PUDDING PLATES

White chocolate and strawberry cheesecake | £9\*  
Macerated strawberries, strawberry sorbet

Chocolate | £10

Bitter chocolate mousse, white chocolate & Grand Marnier crème diplomat,  
pistachio sponge, mint ice cream

Rum-soaked caramelised pineapple | £8 (vg)(v)\*  
Mango & passion fruit salsa, mango sorbet

Selection of ice creams & sorbets (3 scoops per portion) | £5 (vg option available)\*

Local cheese platter | £15 (£5 supplement) (v)\*  
May Hill Green Soft, Alex James' Blue Monday, Worcester Hop, Rosary Ash goats' cheese,  
home-made chutney, grapes, honeycomb & artisan biscuits

## 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.

2011 Vin Santo dell'Empolese DOC,  
Da Vinci | £45 (50cl bottle) | £6.50 (10cl glass)

Here's the thing: we were watching Jamie & Gino  
making a chocolatey tiramisu in the high alps  
and Gino insisted on a glass of Vin Santo.

We tried it and it goes perfectly.

Recommended for nutty desserts too.

2018/19 Sauternes Les Garonelles,  
Lucien Lurton | £26 (37.5cl bottle)

Best served chilled, this honey-coloured traditional  
sweet Sauternes will satisfy any sweet tooth. This is  
great on its own, with all manner of sweet desserts  
or even pair with blue cheese, Bordeaux-style.

## 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, then 3 courses – plus tea or coffee – are included.  
Any supplement charges shown on the menu are extra.

## 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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