

LUNCH MENU



WILDLING

TUESDAY - SATURDAY
12PM - 2.30PM

WHILE YOU PONDER

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

SMALL PLATES

OXFORD BLUE CHEESE WALDORF	£13
BAKED CELERIAC Pastrami 'Reuben'	£12
CURED MONKFISH Curry sauce, pickled chilli, lime, coriander	£16
AGED VENISON TARTARE Smoked turnip, caramelised whey & nasturtium	£18
SOURDOUGH CRUMPET Wild mushrooms, Pecorino	£13
SALT COD CROQUETTE Gooseberry, chives	£13

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.

LARGE PLATES

THE MILL BURGER	£16
Aged beef, brioche, bacon, onion marmalade, lettuce, Comté	
BHAJI BURGER	£14
Onion bhaji, brioche bun, pineapple & chilli chutney, lettuce, coriander	
SIRLOIN STEAK	£30
Peppercorn & Madeira sauce, crispy onion	
SEA BREAM	£22
Creamed peas & leeks, puffed potato, malt vinegar	
SUPERFOOD SALAD	£18
Quinoa, beetroot, orange, toasted seeds, watercress, smoked rapeseed dressing	
FISH FINGER SANDWICH	£16
Cod, brioche bun, crushed minted peas, tartare sauce	

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	

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

DESSERTS

CHOCOLATE TOFU MOUSSE	£12
Valrhona Chocolate, pink peppercorn shortbread, mango & passion fruit sorbet	
LAVENDER PANNACOTTA	£12
Glazed fig, fig leaf yoghurt sorbet	
CARROT CAKE	£14
Vanilla cream cheese, candied walnut, sherry-soaked raisins	
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	

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, fresh 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	

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