

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 're celebrating a special occasion, extending the perfect day, or embracing your inner wildling, our fireside offerings provide the ideal way to complete your Wildling dining experience. Enjoy a selection of warming treats, embrace the crisp country air, and settle by the fire

GINGERBREAD LATTE	£5
SPICED HOT CHOCOLATE	£12
WITH KRAKEN BLACK SPICED RUM	
CINNAMON TODDY WITH BEEBLE HONEY	£5
MINSTER TEA FOG	£12
DIY S ' MORES AND MARSHMALLOW KITS	£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 adventure of creativity and quality for the whole table (Per person)	£70
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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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