corinium
HOTEL

CORINIUM RESTAURANT MENU

(Available 12.00 to 14.30 and 18.00 to 20.30 Daily Except Sundays)

Something To Start

Hobbs Sourdough Bread and Butter – 3.75 Mixed Pitted Olives – 3.90 Mixed House Nuts – 3.50

Homemade Soup of the Day with Crusty Bread & Butter – 8.50 *(V, GFR)*

Cotswold Rarebit on Toasted Rosemary Focacia, Parma Ham and Rocket – 11.00 *(VR,GFR)*

Hot Smoked Salmon "Sausage Roll", Tartare Sauce, Rocket and Cucumber Salad – 11.50

Deep Fried Brie, Hot Honey, Bacon Jam and Salad – 9.50 *(VR)*

Nduja Scotch Egg, Aioli Mayo and Watercress – 9.50

Mains

Roast Duck Breast, Haggis Stuffed Cabbage, Parsnips and Duck Fat Fondant Potato – 27.00

Truffle Buttered Chicken, Beef Fat Chips, Cauliflower Cheese Gratin and Bone Broth Gravy– 25.50

Vegan Beef Meatballs in a Mushroom and Chard Broth with Queen Chickpeas– 21.50 *(V,VG, DF)*

Pan Roasted Salmon with Baby New Potatoes, Winter Greens and Caper, Lemon and Parsley Butter - 24.50 *(GF)*

Dry Aged Minute Steak with French Fries and Chef's Salad – 22.50

Chefs Pie of the Day, Thick Cut Chips, Garden Peas & Gravy – 19.00

Chefs Curry of the Day with Basmati Rice, Naan Bread – 21.50 *(GFR)*

Chilli Con Carne, Guacamole, Onion Crème Fraiche, Tomato Salsa & Nachos – 19.50 *(DFR)*

Butty Bach Battered Fish & Thick Cut Chips, Homemade Tartare Sauce, Garden Peas – 21.00 *(DF)*

"The Court Short Rib Burger", Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Gherkin, Hobbs Brioche Bun, French Fries & Onion Rings – 21.00 *(GFR, V Option)*

Sides: Chunky Chips / Skinny Fries / Veg of the Day/Chef's Salad - *4.50*

V- Vegetarian, VG - Vegan, GF – Gluten Free, DF – Dairy Free, GFR – Gluten Free on Request, DFR – Dairy Free on Request, V Opt. – Vegetarian Option Available.

We cannot guarantee the absence of traces of nuts or any of the other 13 allergens. Please advise a member of staff if you have any particular allergy or other dietary requirements.

A discretionary 10% service charge will be added to your bill, if you would like this to be removed, please ask. For tables of 8 or more a 10% service charge will be added. All Tips and Service Charges are paid exclusively to the employees.

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Desserts

Dark Chocolate Sticky Toffee Pudding, Whisky Toffee Sauce and Clotted Cream – 9.00 *(V)*

Peanut Butter Parfait, Banana, Bitter Chocolate Ice-cream and Salted Peanut Crumb - 9.00

Mango Pannacotta, Orange, Mango and Mint Salsa, Caramelised White Chocolate - 8.50 *(GF)*

Seasonal Fruit Crumble & Vanilla Ice Cream **or** Custard – 8.50 *(V, DFR)*

Selection of Local Ice Creams and Sorbets with Homemade Sugared Waffle *(GFR, DFR)*

(1 Scoop: 2.75, 2 Scoops: 3.75, 3 Scoops: 4.75)

Board of Local Cheeses, Chutney, Celery, Grapes & Fudges Cheese Crackers – *13.00 (GFR)*

Coffees and Teas

Cappuccino, Americano

Espresso, Latte, Flat White, Filter Coffee

English Breakfast Tea, Herbal Teas

Selection of Liqueurs and Aperitifs

Brandy's, Whisky's, Port, Drambuie, Baileys, Limoncello and many others

LOCAL SUPPLIERS

Wherever possible we source our ingredients from local producers and aim to support the development of re-generative farming.

BREAD: Hobbs House MEAT: Jessie Smith SEA FOOD: New Wave Seafood

VEGETABLES: Bramley's, Jollys ICE CREAM: Winstone's

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