

## **McCoy's Dinner Menu**

Hobbs freshly baked organic bread, homemade Cotswold cream butter

### **Starter**

Home cured beetroot and liquorice salmon,  
gravadlax, salmon and lemon infused salsify, lime sorbet,  
orange, lemon and mustard dressing

Thyme and orange salt baked Cheltenham beetroot,  
buratta, micro watercress salad, mustard seed dressing (V)

### **Main Course**

'Cheltenham surf and turf'  
Rare pot roasted beef and butter poached lobster,  
greens, baby carrots, tarragon chive butter emulsion

Fresh gorgonzola and walnut gnocchi,  
pea stems, griddled artichoke, charred radicchio, sun-kissed plum cherry tomatoes,  
Cotswold cream reduction (V)

### **Dessert**

Yoghurt mousse sphere,  
pandan sponge with caramelised puffed rice

### **Cheese Platter**

Simon Weaver blue vein organic brie, Leonard Stanley Cotswold cheddar, Martell Hereford hop,  
dried fruits, chutney, celery, grapes, cheese crackers

Coffee and hand crafted petits fours