

The Cottage Café

Artisan Sourdough bread
Farmhouse butter (v)

	Valencia almond
)	Habis, Kikos (v)

£3	OLIVES Gordal, verdial,				
	zorzaleña, cornicabra, cuquillo (v)				

£4.50

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SOUP Artisan sourdough bread (v)	£6	DUCK LIVER PARFAIT, rhubarb, smoked bacon, almond purée, sourdough	£8
MISO CURED MACKEREL, apple, grape, radish, pickled cucumber	£9	TEMPURA COURGETTE FLOWER, sheep's curd, wild garlic, pine nuts, smoked aubergine purée, nasturtium pesto, orange dressing (v)	£10

Sandwiches & Salads

MAIN EVENT

GARDEN SALAD Poached egg, new potatoes, heritage tomatoes, peas, green beans, herbs, asparagus	£10	RISOTTO of the day (v)	£10
CHICORY JAMÓN IBÉRICO SALAD Berkswell sheeps cheese, pickled butternut, honey, hazelnuts	£9	HAY & MALT GLAZED CHICKEN, cauliflower, cheese purée, braised leeks, romanesco cauliflower, smoked lemon & thyme pommes anna	£18
The Cottage CLUB SANDWICH Three-tiered toasted, chicken, bacon, lettuce, tomato, mayo	£10	SEARED RAINBOW TROUT, golden beetroot, fennal, raddish, chicken sauce, chives, fennel purée	£24
FISH FINGER SANDWICH Breaded Cornish hake, tartare sauce on granary & rye bread	£10	PARSLEY GNOCCHI, griolle mushrooms, peas, broad beans, gem lettuce, glazed onions, watercress, pinenuts, parmesan (v)	£18

CLASSICS

The Cottage SHEPHERD'S PIE, lemon & thyme braised lamb shoulder, garden peas, parmesan mash, celeriac crumb, dressed summer vegetables

FISH & CHIPS Beer battered hake, triple cooked chips, tartare sauce, pea & mint

£19

100z Hereford Rib-eye Steak & Triple Cooked Chips

Béarnaise or chimichurri sauce

f29

SIDES

All £4

TRIPLE COOKED CHIPS (v)

CHARRED COURGETTES, ponzu dressing (v)

SPRING GREENS, BACON, LEMON ZEST

HERITAGE CARROTS & GOLDEN BEETROOT (v)

GARDEN SALAD, new potatoes, peas, green beans (v)

GARLIC & MINT NEW POTATOES (v)

For dietary requirements and food allergies, please ask one of our team members for assistance.