



Dinner

VEGAN

STARTERS

WARM SALAD OF JERSEY ROYALS, £8
peas, beans, chervil, chives, heritage tomatoes

SHALLOT AND PINE NUT TEMPURA £7
COURGETTE FLOWER, wild garlic & orange
dressing

MAIN EVENT

PEA AND BROAD BEAN ORZO, served with £17
nasturtium

ROAST GOLDEN BEETROOT, £16
raddish, charred gem lettuce, watercress sauce

SIDES

All £4

TRIPLE COOKED CHIPS (v)

SPRING GREENS, LEMON ZEST

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

CHARRED COURGETTES, ponzu dressing (v)

HERITAGE CARROTS & GOLDEN BEETROOT (v)

GARLIC & MINT NEW POTATOES (v)

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

(v) Denotes that the dish is suitable for vegetarians and (vg) denotes suitable for vegans. Variations for other dietary requirements available, please ask for details.

For guests staying in the hotel on dinner, bed & breakfast packages: three courses allowance is £40pp and two course allowance is £30pp for a starter & a main. Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.



Dessert

VEGAN

POACHED STRAWBERRIES £8
strawberry consome, strawberry mousse

CHARRED MANGO £9
Mango sorbet, coconut panna cotta
(if restaurant informed in advance)

The Cottage SELECTION OF SORBET £6

Liqueur coffee cocktail

Please ask for the bar menu to see the full range of cocktails & digestifs

Coffee & Hot Chocolate

CAFETIERE Small (1), Medium (2), Large (4) £3.50 / £5.50 / £7.50
ESPRESSO Single/ Double £2.50 / £3.50
AMERICANO £2.50

Loose Leaf Teas

ASSAM GREEN
BREAKFAST BLEND JASMINE
CAMOMILE LAPSANG SOUCHONG
DARJEELING PEPPERMINT
EARL GREY ROOIBOS

£3

Infusions

FRESH MINT
CANARINO
(LEMON PEEL)
FRESH GINGER

£3.50

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Dinner

GLUTEN FREE

STARTERS

MISO CURED MACKEREL, apple, grape, radish, pickled cucumber	£9	POACHED CACKLEBEAN EGG, Jersey Royals, asparagus, herb mayo, onion ash, shaved Berkswell (v)	£9
CORNISH CRAB, wasabi mayo, mango, avocado sorbet, squid ink crackers	£12		

MAIN EVENT

SEARED RAINBOW TROUT, golden beetroot, fennel, raddish, chicken sauce, chives, fennel purée	£24	ROSEMARY ROASTED LAMB RUMP Pea & mint ketchup, hasselback potato, gem lettuce, samphire, lamb shoulder, spring onions	£20
SOY & YEAST GLAZED BEEF SIRLOIN, broccoli, shallot marmalade, celeriac, chicory	£22	CATCH OF THE DAY, roasted on the bone with seasonal vegetables	P.O.A.
10OZ HEREFORD RIB-EYE STEAK & TRIPLE COOKED CHIPS, Béarnaise <i>or</i> chimichurri sauce	£29	<i>The Cottage</i> SHEPHERD'S PIE, lemon & thyme braised lamb shoulder, garden peas, parmesan mash, celeriac crumb, dressed summer vegetables	£19

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)

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Dessert

GLUTEN FREE

STRAWBERRIES, PISTACHIO, HIBISCUS £9
Pistachio strawberry consommé, strawberry mousse,
meringue, hibiscus panna cotta, basil compressed strawberries

The Cottage SELECTION OF
ICE-CREAM & SORBET

£6

AFFOGATO
Vanilla pod ice cream, espresso

£6.50

BRITISH CHEESES

CHARLES MARTEL SINGLE GLOUCESTER: Hard cheese made with 'Old Gloucester' cow's milk.
WIGMORE: A semi-soft ewe's milk cheese from Berkshire.
WORCESTER BLUE: A soft blue cow's milk cheese matured for fullest flavour from Lightwood Worcester.
ST THOM: A uniquely soft and creamy goat's milk cheese from Lightwood Worcester.
LIGHTWOOD CHASER: A soft and creamy cow's cheese from Lightwood Worcester.

WITH BISCUITS, FRUIT & NUT SALAMI, CHUTNEY

Your choice of three cheeses: £9 / Full selection of five cheeses: £14

Liqueur coffee cocktail

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Coffee & Hot Chocolate

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ESPRESSO Single/ Double	£2.50 / £3.50
AMERICANO	£2.50
LATTE / FLAT WHITE / CAPPUCINO	£3.50
MOCHA	£3.50
CHOCOLATE, hot milk	£3.75

Loose Leaf Teas

ASSAM	GREEN
BREAKFAST BLEND	JASMINE
CAMOMILE	LAPSANG SOUCHONG
DARJEELING	PEPPERMINT
EARL GREY	ROOIBOS
	£3

Infusions

FRESH MINT
CANARINO (LEMON PEEL)
FRESH GINGER
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Dinner

DAIRY FREE

STARTERS

MISO CURED MACKEREL, apple, grape, radish, pickled cucumber	£9	CRISPY POACHED CACKLEBEAN EGG, Jersey Royals, asparagus, herb mayo, onion ash (v)	£9
CORNISH CRAB, wasabi mayo, mango, avocado sorbet, squid ink crackers	£12		

MAIN EVENT

ROSEMARY ROASTED LAMB RUMP Pea & mint ketchup, hasselback potato, gem lettuce, samphire, lamb shoulder, spring onions	£20	ROAST CORNISH HAKE, orzo, asparagus, cuttlefish, peas, lemon, sea lettuce	£22
CATCH OF THE DAY, roasted on the bone with seasonal vegetables	P.O.A.	SOY & YEAST GLAZED BEEF SIRLOIN, broccoli, shallot marmalade, celeriac, chicory	£22
<i>The Cottage</i> SHEPHERD'S PIE, lemon & thyme braised lamb shoulder, garden peas, mash, celeriac crumb, dressed summer vegetables	£19	FISH & CHIPS Beer battered hake, triple cooked chips, tartare sauce, pea & mint	£19
10OZ HEREFORD RIB-EYE STEAK & TRIPLE COOKED CHIPS, Chimichurri sauce	£29		

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)

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meringue, basil compressed strawberries

POACHED STRAWBERRIES £8
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CHARRED MANGO £9
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