



#### **STARTERS**

SOUP OF THE DAY
Served with homemade bread

ROAST BUTTERNUT
Glazed chicory, carrot and marmite puree,
pomegranate dressing, crispy shallots

### MAIN EVENT

CROWN PRINCE PUMPKIN RISOTTO
Sage pine nuts, wild mushrooms

CRISP JERUSALEM ARTICHOKES,
curried lentil puree, barbeque tenderstem, pickled

### SIDES

mustard seeds, grilled radicchio, salt baked kohlrabi

All £4

TRIPLE COOKED CHIPS £4 SLOW ROAST CARROTS £5

PURPLE SPROUTING, toasted almonds £4 GREEN SALAD £4

GARLIC & MINT NEW POTATOES £4





BARBEQUE PINEAPPLE Pink peppercorn, rum, coconut & lime sorbet, candied	£8
COMPRESSED BLACKBERRIES Apple & blackberry consume, granny smith sorbet, rosemary and ginger meringue	£9
The Cottage selection of sorbet	£7

# Liqueur coffee cochtail

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

## Coffee & Hot Chocolate

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

### 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