



*The Cottage*  
IN THE WOOD

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HOTEL - RESTAURANT - BAR

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*Where time is yours*

*Embrace the good stuff*

*Please let the team know of any allergies or intolerances. Not all ingredients or allergens are listed.*

*F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard  
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide*

*A discretionary 10% service charge will be added to your bill.*

## 3 COURSE £49

### SNACK

#### BREAD

HOMEMADE BREAD – CULTURED BUTTER

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#### PEA & MINT

PEA VELOUTÉ – CRÈME FRAICHE – CRUSHED PEA

M

#### TERRINE

CONFIT CHICKEN TERRINE – CURRY & GRANOLA – APRICOTS – RAISINS

M, E, NU, SU, G

#### TROUT

CURED TROUT – DILL – CULTURED BUTTERMILK – PICKLED CUCUMBER

M, SU, F, C, MU

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#### CHICKEN

ROASTED CHICKEN BREAST – ONION EMULSION – BROAD BEAN SALAD –  
GRATIN POTATOES – MADEIRA SAUCE –

E, SU, M, C, MU

#### COD

LOIN OF COD – CAULIFLOWER PUREE – PARSLEY –  
ENGLISH PEA – 'TARTARE SAUCE'

F, M, SU, C, MO

#### LAMB

ROASTED RUMP – BRAISED SHOULDER – LAMB FAT MASH –  
BROCCOLI – SALSA VERDE

M, SU, F, C, MU

#### COURGETTE & BLACK OLIVE TART

TOMATO – COURGETTE

L, SU, M, G

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### SIDES £5

#### POTATO M

ROASTED RATTE POTATOES,  
WILD GARLIC BUTTER

#### SALAD MU, SU

MIXED LEAF SALAD, MUSTARD DRESSING,  
PICKLES

#### BUTTERED SEASONAL GREENS M

LEEKs, CABBAGE, KALE

#### PAK CHOI F, E, MO, MU, NU, CR, SU

CHARRED PAK CHOI, DASHI MAYO,  
KIMCHI, SMOKED ALMONDS

## TASTING MENU - £69

### SNACK

### BREAD

HOMEMADE BREAD – CULTURED BUTTER  
G, M

### GOATS CHEESE

TOMATO – GOATS CHEESE – BASIL – SOURDOUGH CROUTONS  
M, G

### TROUT

CURED TROUT – DILL – CULTURED BUTTERMILK – PICKLED CUCUMBER  
M, SU, F, C, MU

### COD

LOIN OF COD – CAULIFLOWER PUREE – PARSLEY –  
ENGLISH PEA – ‘TARTAR SAUCE’ – CHAMPAGNE  
F, M, SU, C, MO

### LAMB

ROASTED RUMP – BRAISED SHOULDER – LAMB FAT MASH –  
BROCCOLI – SALSA VERDE  
M, SU, F, C, MU

### PANNA COTTA

BUTTERMILK & VANILLA PANNA COTTA – PASSION FRUIT  
M

### STRAWBERRY

STRAWBERRY SORBET – BAKED CHEESECAKE – SHORTBREAD – MERINGUE – SORREL  
E, SU, NU, G, M

### CHOCOLATE

70% CHOCOLATE CREMEUX – AMARETTO – COFFEE – MASCARPONE  
M, SU, E, NU

ADDITIONAL CHEESE COURSE £ 12.5

## DESSERTS

### STRAWBERRY

STRAWBERRY SORBET – BAKED CHEESECAKE – SHORTBREAD – MERINGUE – SORREL

E, SU, NU, G, M

### CHOCOLATE

70% CHOCOLATE CREMEUX – AMARETTO – COFFEE – MASCARPONE

M, SU, E, NU

### RASPBERRY

ICED VANILLA PARFAIT – RASPBERRY – TOASTED OATS

M, E, SU, G, NU

### CHEESE

SELECTION OF 3 BRITISH CHEESES – BISCUITS – GRAPE – PLUM CHUTNEY

M, G, E, C, NU

## *Dessert Wines*

GRAPE / REGION	WINE NAME	75ML	BOTTLE
SAUTERNES BORDEAUX, FRANCE	PETIT GUIRAUD 2016	£8	£36 37.5CL
SZAMORODNI SWEET / FURMINT TOKAJ, HUNGARY	SZAMORODNI, DORGO VINEYARD 2015	£9.5	£49 37.5CL
MOSCATO PIEDMONT, ITALY	D'ASTI "CASCINETTA", VIETTI 2016	£7.5	£32 50CL
RIESLING NIAGARA, CANADA	"ICEWINE", STRATUS VINEYARDS 2015	£13	£59 37.5CL

## *Liqueur Coffees*

IRISH – DOUBLE ESPRESSO, DOUBLE CREAM, JAMESON	£8
CALYPSO – DOUBLE ESPRESSO, DOUBLE CREAM, TIA MARIA	£9
FRENCH – DOUBLE ESPRESSO, DOUBLE CREAM, COURVOISIER	£8
JAMAICAN – DOUBLE ESPRESSO, DOUBLE CREAM, RED LEG SPICED RUM	£8
IRISH CREAM – DOUBLE ESPRESSO, DOUBLE CREAM, BAILEYS	£9
ITALIAN – DOUBLE ESPRESSO, DOUBLE CREAM, AMARETTO	£9
GERMAN – DOUBLE ESPRESSO, DOUBLE CREAM, LUXARDO	£9

## *Coffee & Hot Chocolate*

CAFETIERE PER PERSON  
ESPRESSO SINGLE/ DOUBLE  
AMERICANO  
LATTE/ FLAT WHITE/ CAPPUCINO  
MOCHA/ HOT CHOCOLATE

## *Loose Leaf Teas*

ASSAM  
BREAKFAST BLEND  
CAMOMILE  
DARJEELING  
EARL GREY  
DECAFFEINATED  
RED BERRY  
JASMINE  
LAPSANG SOUCHONG  
PEPPERMINT  
ROOIBOS