



The Cottage IN THE WOOD

HOTEL - RESTAURANT - BAR

LUNCH MENU

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

SAMPLE

Set Lunch Menu

3 courses- £29

BREAD

HOMEMADE BREAD – AMPERSAND BUTTER

DUCK

LIVER PARFAIT – TOASTED BRIOCHE

BLACKBERRY - WALNUT

E, SU, G, MU

SOUP

BUTTERNUT SQUASH VELOUTE

E, M, C, MU, SU

TOMATO

ISLE OF WIGHT TOMATOES – FROZEN GOATS CHEESE – TOMATO CONSOMMÉ

F, E, S, M, G

BEEF

BLADE OF BEEF– CHARRED BROCCOLI – BEEF FAT POTATO

BLACK GARLIC – RED WINE SAUCE

M, SU, C, NU, G

FISHCAKE

MUSSEL-SAFFRON-CARROT-VERMOUTH

F, MO, M, C, SU

SUMMER VEGETABLES

HEREFORD HOP CHEESE & POTATO MOUSSE – MUSHROOM-BLACK GARLIC-BEER PICKLED ONIONS-

TENDER STEM BROCCOLI

E, S, G, M, NU, SU

SIDES £5

POTATO M

ROASTED NEW POTATOES.

GARLIC HERB BUTTER

BUTTERED GREENS M

PEAS, CABBAGE, LEEKS

FRIES

GARDEN ROSEMARY SALT

SAMPLE

Tasting Lunch Menu

£55 Per Person

TO BE ENJOYED BY THE WHOLE TABLE

LAST ORDER FOR TASTING MENU IS 1:30PM

SNACKS

BREAD

HOMEMADE BREAD – AMPERSAND BUTTER

G, M

TOMATO

ISLE OF WIGHT TOMATOES – FROZEN GOATS CHEESE – DILL

F, E, S, M, G

DUCK

**CONFIT DUCK TERRINE – LIVER PARFAIT – TOASTED BRIOCHE
BLACKBERRY - WALNUT**

E, SU, G, MU

BEEF

**AGED HEREFORD BEEF FILLET – SLOW BRAISED BEEF CHEEK
BEEF FAT POTATO – CARROT – PORT & RED WINE SAUCE**

E, F, S, M, C, G, MU, NU, SU

PANNA COTTA

BUTTERMILK – RASPBERRY - PEACH

M

STRAWBERRY

**ENGLISH STRAWBERRY – STRAWBERRY CHEESECAKE
SHORTBREAD – TOASTED OATS, STRAWBERRY AND LIME SORBET**

E, M,

SAMPLE DESSERTS

CHOCOLATE

64% CHOCOLATE CREMEUX – WARM ALMOND CAKE
VANILLA ICE CREAM – SALTED CARAMEL – MILK CHOCOLATE AERO
E, L, M, G, NU, SU

PARFAIT

RASPBERRY PARFAIT – CREME FRACHE ICE CREAM – OAT CRUMBS - RASPBERRIES
E, L, M, G, NU

CHEESE (£3.5 SUPPLEMENT)

SELECTION OF 3 BRITISH CHEESES – BISCUITS
GRAPES – 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	£9
CALYPSO - DOUBLE ESPRESSO, DOUBLE CREAM, TIA MARIA	£9
FRENCH - DOUBLE ESPRESSO, DOUBLE CREAM, COURVOISIER	£9
JAMAICAN - DOUBLE ESPRESSO, DOUBLE CREAM, RED LEG SPICED RUM	£9
IRISH CREAM - DOUBLE ESPRESSO, DOUBLE CREAM, BAILEYS	£9
ITALIAN - DOUBLE ESPRESSO, DOUBLE CREAM, AMARETTO	£9
GERMAN - DOUBLE ESPRESSO, DOUBLE CREAM, LUXARDO	£9

Coffee & Tea with Petit Fours £5.5

CAFETIERE PER PERSON	ASSAM	RED BERRY
ESPRESSO SINGLE/ DOUBLE	BREAKFAST BLEND	JASMINE
AMERICANO	CAMOMILE	LAPSANG SOUCHONG
LATTE/ FLAT WHITE / CAPPUCINO	DARJEELING	PEPPERMINT
MOCHA/ HOT CHOCOLATE	EARL GREY	ROOIBOS
	DECAFFEINATED	