



The Cottage IN THE WOOD

HOTEL - RESTAURANT - BAR

DINNER 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 TASTING MENU

TO BE ENJOYED BY THE WHOLE TABLE

£85 PER PERSON

(OPTIONAL WINE FLIGHT AT £60 PER PERSON)

SNACKS

COD ROE - CHEESE CUSTARD – SALAMI

Pierre Mignon Grande Reserve Premier Cru Brut NV, France (125ml)

BREAD

AMPERSAND BUTTER

G, M

SCALLOP

ORKNEY SCALLOP, SWEETCORN, CHICKEN WING, CHICKEN BUTTER SAUCE

M.O, M, SU, MU, E,

El Camarón Albariño, Rias Baixas, Spain, 2022 (75ml)

DUCK

CONFIT DUCK LEG TERRINE, LIVER PARFAIT, BLACKBERRY, WALNUT, PEDRO XIMINEZ, TOASTED BRIOCHE

M, SU, G, MU, E

Valpolicella Ripasso, Villa Belvedere, Veneto, Italy, 2018 (75ml)

COD

FILLET OF COD, CORNISH MUSSEL, SAFFRON, CARROT, VERMOUTH

F, MO, M, SU

Domaine Jean Defaix Chablis 1er Cru Cote de Lechet, France, 2021 (75ml)

BEEF

AGED HEREFORD BEEF FILLET, BEEF CHEEK

BEEF FAT POTATO, MUSHROOM, BEER PICKLED ONIONS

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

Chateau Changyu Moser XV, Helan Mountain Cabernet Sauvignon, China, 2019 (75ml)

CHEESE

TOASTED FRUIT BRIOCHE, BARON BIGOD BRIE, FIG, ENGLISH HONEY

M, G, SU, NU, E, L

PINEAPPLE

PINEAPPLE, RUM, PINEAPPLE CHEESECAKE ICE CREAM, UPSIDE DOWN CAKE

M, SU, G, NU

CHOCOLATE

64% CHOCOLATE CREMEUX, MALT, PECAN, AERO

M, E, G, NU, SU

Disznókő Dorgo Vineyard Tokaji Szamorodni, Hungary, 2017 (50ml)

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

SERVED WITH WHITE CHOCOLATE FUDGE & FRUIT JELLY

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

ASSAM
BREAKFAST BLEND
CAMOMILE
DARJEELING
EARL GREY
DECAFFEINATED

RED BERRY
JASMINE
LAPSANG SOUCHONG
PEPPERMINT
ROOIBOS