



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 DINNER MENU

3 COURSES £59 PER PERSON

SNACKS

CHEESE CUSTARD - SALAMI

BREAD G, M

AMPERSAND BUTTER, SMOKED CODS ROE EMULSION

SOUP

CELERIAC VELOUTÉ, TRUFFLED CREAM CHEESE, APPLE, HAZELNUT, CELERY
M, SU, SO, SE, C

CHICKEN

RILLETTES, CHICKEN LIVER PARFAIT, FIG, WHITE CHOCOLATE, WALNUT
SOURDOUGH CROUTON
M, SU, G, MU, E

CRAB (£6 SUPPLEMENT)

XO CORNISH CRAB, SWEETCORN, BRIOCHE, AVOCADO, CORIANDER
MO, M, SU, MU, E, G

ARTICHOKE

SALSIFY, JERUSALEM ARTICHOKE, MAITAKE MUSHROOM, EGG YOLK
M, SU, G, F, SO, E

PORK

CONFIT GLOUCESTER OLD SPOT PORK BELLY, PEARS, PARSNIP, BLACK PUDDING
C, M, SU, G, MU

STONE BASS

STEAMED FILLET OF STONE BASS, MUSSELS, BROWN SHRIMP, DASHI, POTATOES, DILL
F, MO, M, S, G

DUCK (£8 SUPPLEMENT)

SALT AGED DUCK BREAST, HERITAGE BEETROOT, BLACKBERRY, CABBAGE
E, F, S, M, C, G, MU, NU, SU

PUMPKIN

ROASTED PUMPKIN, SPICED LENTIL & PUMPKIN CURRY, TOASTED SEEDS, KALES, CHILLI DRESSING
M, G, MU, SU, C, E

SIDES £5

FRIES

GARDEN ROSEMARY SALT

BUTTERED GREENS

PEAS, CABBAGE, LEEKS, KALE

POTATO M

ROASTED NEW POTATOES

GARLIC HERB BUTTER

SAMPLE TASTING MENU

TO BE ENJOYED BY THE WHOLE TABLE

£85 PER PERSON

SNACKS

CHEESE CUSTARD

SALAMI

BREAD

AMPERSAND BUTTER, SMOKED CODS ROE EMULSION

G, M

CRAB

XO CORNISH CRAB, SWEETCORN, BRIOCHE, AVOCADO, CORIANDER

MO, M, SU, MU, E, G

CHICKEN

RILLETTES, CHICKEN LIVER PARFAIT, FIG, WHITE CHOCOLATE, WALNUT

SOURDOUGH CROUTON

M, SU, G, MU, E

STONE BASS

STEAMED FILLET OF STONE BASS, MUSSELS, BROWN SHRIMP, DASHI, POTATOES, DILL

F, MO, M, S, G

DUCK

SALT AGED DUCK BREAST, HERITAGE BEETROOT, BLACKBERRY, CABBAGE

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

CHEESE

BARON BIGOD BRIE, LOCAL HONEY, TOASTED FRUIT LOAF, QUINCE

M, G, SU, NU, E, L

APPLE

BROWN BUTTER & APPLE CAKE, VANILLA & CINNAMON ICE CREAM, ALMOND, APPLE CARAMEL

M, SU, G, NU

CHOCOLATE

64% CHOCOLATE CREMEUX, COFFEE ICE CREAM, COCOA NIB

M, E, G, NU, SU

SAMPLE DESSERTS

CHOCOLATE

64% CHOCOLATE CREMEUX, COFFEE ICE CREAM, COCOA NIB
M, E, G, NU, SU

APPLE

BROWN BUTTER & APPLE CAKE, VANILLA & CINNAMON ICE CREAM, ALMOND, APPLE CARAMEL
M, SU, G, NU

CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY
M, G, SU, NU, E, L

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	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	