



*The Cottage*  
IN THE WOOD

HOTEL - RESTAURANT - BAR

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## LUNCH MENU

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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*

# SAMPLE

## *Set Lunch Menu*

*3 courses- £29*

### BREAD

HOMEMADE BREAD – AMPERSAND BUTTER

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### PARFAIT

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

### SOUP

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

### ARTICHOKE

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

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### BEEF

SLOW BRAISED BLADE, SMOKED MASH, PARSNIP, PORT SAUCE  
M, SU, C, NU, G

### CROQUETTE

SMOKED FISH CROQUETTE, MUSSELS, BROWN SHRIMP, DASHI  
POTATOES, DILL  
F, MO, M, C, SU

### PUMPKIN

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

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### 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

#### CRAB

XO CORNISH CRAB, SWEETCORN, BRIOCHE, AVOCADO, CORIANDER

MO, M, SU, MU, E, G

#### PARFAIT

CHICKEN LIVER PARFAIT, FIG, WHITE CHOCOLATE, WALNUT, SOURDOUGH CROUTON

M, SU, G, MU, E

#### DUCK

SALT AGED DUCK BREAST, HERITAGE BEETROOT, BLACKBERRY, CABBAGE

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

#### PANNA COTTA

BUTTERMILK – PASSIONFRUIT SORBET

M

#### 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 TUILE  
E, L, M, G, NU, SU

### BLACKBERRY

ICED BLACKBERRY PARFAIT, LEMON CURD, TOASTED MERINGUE  
M, SU, G, NU, E

### CHEESE

#### £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 "GASCINETTA", 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	