



# *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

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## BEETROOT

SLOW ROASTED BEETROOTS, PICKLED PEAR, GOATS CHEESE ICE CREAM

M, SU, G

## BEEF

SALT AGED BEEF 'TARTARE' ROASTED CELERIAC, EGG YOLK, PICKLES, MUSTARD, TREACLE  
BREAD CROUTONS

M, SU, E, G, C

## CRAB (£6 SUPPLEMENT)

CORNISH CRAB, APPLE, CORIANDER, CHILLI DRESSING, XO EMULSION

CR, E, M, MU, S, SU

## MUSHROOM

CHESTNUT MUSHROOM VELOUTÉ, TRUFFLE CREAM CHEESE, PICKLED MUSHROOMS,  
TRUFFLE OIL

M, SU, S, G

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## PORK

BELLY, PARSNIP, PRUNE, BLACK PUDDING,

M, S, G, SU, MU

## COD

PAN ROASTED COD LOIN, POTATO, MUSSELS, PARSLEY, SEA VEGETABLES

F, M, MO, SU

## BEEF (£8 SUPPLEMENT)

AGED BEEF FILLET, STICKY CHEEK, HASH BROWN, CABBAGE, ONION, MADEIRA &  
PEPPERCORN SAUCE,

M, SU, E, MU

## CAULIFLOWER

PAN ROASTED CAULIFLOWER, VADOUVAN SPICED LENTIL CURRY, COCONUT,  
CORIANDER, SMOKED ALMOND, CHARRED TENDER STEM BROCCOLI

NU, M

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## SIDES £5

BUTTERED GREENS CABBAGES, LEEKS, KALES

POTATO ROASTED NEW POTATOES, GARLIC & HERB BUTTER

FRIES GARDEN ROSEMARY SALT

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## SAMPLE DESSERTS

### CHOCOLATE

64% CHOCOLATE, ORANGE, COCOA NIB, COINTREAU, ICE CREAM, HAZELNUT  
M, SU, EG, NU

### RHUBARB

SPICED GINGER CAKE, POACHED RHUBARB, STEM GINGER ICE CREAM, HIBISCUS  
M, SU, E, G, NU

### CHEESE (£5 SUPPLEMENT)

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

# SAMPLE TASTING MENU

TO BE ENJOYED BY THE WHOLE TABLE

£85 PER PERSON

## BREAD

AMPERSAND BUTTER,  
G, M

## BEETROOT

SLOW ROASTED BEETROOTS, PICKLED PEAR, GOATS CHEESE ICE CREAM  
M, SU, G

## CRAB

CORNISH CRAB, APPLE, VERJUS, CORIANDER, CHILLI DRESSING, XO EMULSION  
CR, E, M, MU, S, SU

## COD

PAN ROASTED COD LOIN, POTATO MUSSELS, PARSLEY, SEA VEGETABLES  
F, M, MO, SU

## BEEF

AGED BEEF FILLET, STICKY CHEEK, HASH BROWN, CABBAGE, ONION, MADEIRA &  
PEPPERCORN SAUCE,  
M, SU, E, MU

## CHEESE

COLSTON BASSET BLUE, FRUIT & NUT CAKE, LOCAL HONEY  
M, SU, NU, G, E

## BUTTERMILK

BUTTERMILK & WOODRUFF PANNACOTTA, BLACKBERRY SORBET  
M, SU

## RHUBARB

SPICED GINGER CAKE, POACHED RHUBARB, STEM GINGER ICE CREAM, HIBISCUS  
M, SU, E, G, NU

## CHOCOLATE

64% CHOCOLATE, ORANGE, COCOA NIB, COINTREAU, ICE CREAM HAZELNUT  
M, SU, E, G, NU

## Dessert Wines

GRAPE / REGION	WINE NAME	75ML	BOTTLE
MONBAZILLAC, FRANCE	JOUR DE FRUIT 2019	£8	£35 37.5CL
TOKAJ, HUNGARY	SZAMORODNI, DORGO VINEYARD 2015	£9.5	£49 37.5CL
BOTRYTIS VIOGNIER, YALUMBA, AUSTRALIA	FSW 8B, YALUMBA 2017	£9	£45 37.5CL
BANYULS ROUGE RIVESALTES, FRANCE	RIMAGE, VALCROS, DOMAINE CAZES 2020	£8.5	£40 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	