



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- £34 PER PERSON

BREAD

AMPERSAND BUTTER

G, M

BEETROOT

SLOW ROASTED BEETROOTS, PICKLED PEAR, GOATS CHEESE ICE CREAM

M, SU, G

SALMON

HOME CURED SALMON, 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

COD

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

F, M, MO, SU

BEEF

SLOW BRAISED BLADE OF BEEF, SMOKED MASH CABBAGE, ONION, MADEIRA SAUCE

M, SU, E, MU

CAULIFLOWER

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

SIDES £5

BUTTERED GREENS CABBAGE, LEEK, KALE

POTATO ROASTED NEW POTATOES, GARLIC & HERB BUTTER

FRIES GARDEN ROSEMARY SALT

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 LUNCH MENU

TO BE ENJOYED BY THE WHOLE TABLE

£59 PER PERSON

LAST ORDER FOR TASTING MENU IS 1:30PM

SNACKS

BREAD

AMPERSAND BUTTER

M, G

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

BEEF

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

M, SU, E, MU

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

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

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	