



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 DELICE, AERO, COCOA NIB, PECAN, VANILLA ICE CREAM
M, SU, EG, NU

LEMON

LOCAL HONEY CAKE, LEMON CURD, YOGHURT, MERINGUE
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

ASPARAGUS

WYE VALLEY ASPARAGUS, EGG YOLK, WILD GARLIC & HAZELNUT PESTO, CORNISH
GOUDA, CHICKEN SKIN

M, SU, G, NU, E, G,

TROUT

HOME CURED CHALK STREAM TROUT, DILL, PICKLED CUCUMBER, BUTTERMILK,
HORSERADISH

NU, CR, M, F, E, SU, S, MU

BEEF

AGED BEEF FILLET, STICKY BRISKET, ROASTED CAULIFLOWER, BLACK GARLIC, MADEIRA
SAUCE

M, SU, NU, G, E

BUTTERMILK

BUTTERMILK & VANILLA PANNACOTTA, BLACKBERRY SORBET

M, SU

CHOCOLATE

64% CHOCOLATE CREMEUX, AERO, COCOA NIB, PECAN, VANILLA ICE CREAM

M, SU, EG, 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
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