



The Cottage
IN THE WOOD

HOTEL - RESTAURANT - BAR

TASTING 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 TASTING MENU

TO BE ENJOYED BY THE WHOLE TABLE

£85 PER PERSON

SNACKS

BREAD

SMOKED COD'S ROE,
AMPERSAND BUTTER

M, G, S, F, M

ASPARAGUS

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

M, SU, G, NU, E, G

PARFAIT

CHICKEN LIVER PARFAIT, FORCED YORKSHIRE RHUBARB, WALNUT, GINGERBREAD

G, SU, M, NU, E,

SALMON

SALMON FILLET, WYE VALLEY ASPARAGUS, HERITAGE POTATO, LEMON, ENGLISH
SPARKLING WINE SAUCE

F, S, M, C, MU, SU

BEEF

ROASTED FILLET OF HEREFORD BEEF, SLOW BRAISED BRISKET, CAULIFLOWER, BLACK
GARLIC

M, SU, MU, S, L

CHEESE

COLSTON BASSET BLUE, FRUIT & NUT CAKE, LOCAL HONEY

M, SU, NU, G, E

PANNACOTTA

VANILLA & BUTTERMILK PANNACOTTA, PASSION FRUIT SORBET

M, SU,

LEMON

LOCAL HONEY CAKE, LEMON CURD, YOGHURT, MERINGUE

SU, NU, G, E, M

CHOCOLATE

64% CHOCOLATE DELICE, PECAN, SALTED CARAMEL, PEDRO XIMENEZ, RAISIN, VANILLA

M, SU, NU, G, E, SU

SATURDAYS, APRIL 2024
SAMPLE 5 COURSE TASTING MENU
£65 PER PERSON

SNACKS

SEEDED LOAF

AMPERSAND BUTTER, COD'S ROE EMULSION

ASPARAGUS

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

TROUT

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

OR

PARFAIT

CHICKEN LIVER PARFAIT, FORCED YORKSHIRE RHUBARB, WALNUT, GINGERBREAD

SALMON

SALMON FILLET, WYE VALLEY ASPARAGUS, HERITAGE POTATO, LEMON, ENGLISH
SPARKLING WINE SAUCE

OR

BEEF

ROASTED FILLET OF HEREFORD BEEF, SLOW BRAISED BRISKET, CAULIFLOWER, BLACK
GARLIC

VANILLA & PASSION FRUIT

VANILLA & BUTTERMILK PANNACOTTA, PASSION FRUIT

LEMON

LOCAL HONEY CAKE, LEMON CURD, YOGHURT, MERINGUE

OR

CHOCOLATE

64% CHOCOLATE DELICE, PECAN, SALTED CARAMEL, PEDRO XIMENEZ, RAISIN, VANILLA

SATURDAYS, APRIL 2024
SAMPLE 'TASTE OF THE COTTAGE' MENU
£85 PER PERSON

SNACKS

SEEDED LOAF

AMPERSAND BUTTER, COD'S ROE EMULSION

TROUT

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

PARFAIT

CHICKEN LIVER PARFAIT, FORCED YORKSHIRE RHUBARB, WALNUT, GINGERBREAD

SALMON

SALMON FILLET, WYE VALLEY ASPARAGUS, HERITAGE POTATO, LEMON, ENGLISH
SPARKLING WINE SAUCE

BEEF

ROASTED FILLET OF HEREFORD BEEF, SLOW BRAISED BRISKET, CAULIFLOWER, BLACK
GARLIC

VANILLA & PASSION FRUIT

VANILLA & BUTTERMILK PANNACOTTA, PASSION FRUIT

LEMON

LOCAL HONEY CAKE, LEMON CURD, YOGHURT, MERINGUE

CHOCOLATE

64% CHOCOLATE DELICE, PECAN, SALTED CARAMEL, PEDRO XIMENEZ, RAISIN, VANILLA

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
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