



# *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

## BREAD G, M

SMOKED COD'S ROE, HUMMUS, SALSA VERDE,  
AMPERSAND BUTTER

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## ASPARAGUS (£6 SUPPLEMENT)

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,

## TROUT

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

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

## PARSNIP

LIGHTLY SPICED PARSNIP VELOUTÉ, VADOUVAN SPICE, PEAR, CORIANDER, COCONUT

M, SU, S, G

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## BEEF (£8 SUPPLEMENT)

ROASTED FILLET, BRISKET, CAULIFLOWER, BLACK GARLIC

M, SU, MU, S, L

## SALMON

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

F, S, M, C, MU, SU

## PEARL BARLEY

RISOTTO OF PEARL BARLEY, ONION, WILD GARLIC, ASPARAGUS, ROASTED BRASSICAS

E, L, S, M, C, G, NU, SU

## CHICKEN

ROASTED BREAST, CONFIT LEG, SMOKED MASH, WILD GARLIC, MADEIRA SAUCE

## SIDES £5

**BUTTERED GREENS** CABBAGES, LEEKS, KALES

**POTATO** ROASTED NEW POTATOES, GARLIC & HERB BUTTER

**FRIES** GARDEN ROSEMARY SALT

**TENDER STEM BROCCOLI** CHARRED TENDER STEM BROCCOLI, SMOKED ALMOND, CHILLI DRESSING

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## SAMPLE DESSERTS

### LEMON

LOCAL HONEY CAKE, LEMON CURD, YOGHURT, MERINGUE  
SU, NU, G, E

### CHOCOLATE

64% CHOCOLATE DELICE, PECAN, SALTED CARAMEL, PEDRO XIMENEZ, RAISIN, VANILLA ICE CREAM  
M, SU, NU, G, E, SU

### CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

# 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, S, U, 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,<br>YALUMBA, AUSTRALIA | FSW 8B, YALUMBA 2017                | £9   | £45 37.5CL |
| BANYULS ROUGE<br>RIVESALTES, FRANCE      | RIMAGE, VALCROS, DOMAINE CAZES 2020 | £8.5 | £40 37.5CL |

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## LIQUEUR COFFEES

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| 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 |

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## 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