



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

CHALK STREAM TROUT

CURED CHALK STREAM TROUT, DILL, WHITE BALSAMIC CUCUMBER, HORSERADISH BUTTERMILK, RADISH

COTSWOLD CHICKEN

PRESSING OF CONFIT CHICKEN & DUCK LIVER, CURED ENGLISH HAM, HERB SALAD, PICKLED WALNUT KETCHUP

TOMATO

MARINATED ISLE OF WHITE TOMATOES, TOMATO CONSOMMÉ, BASIL

PEA

MINTED PEA SOUP, CRÈME FRAICHE, SOURDOUGH CROUTONS

BEEF

SLOW BRAISED BLADE OF BEEF, SMOKED POTATO, GRELOT ONION, CHIVE, MADEIRA SAUCE

POACHED COD

BROWN BUTTER POACHED COD, BROAD BEANS, PEA, HERITAGE POTATO, SMOKED EEL, VERMOUTH

PORK

CONFIT BELLY OF GLOUCESTER OLD SPOT PORK, BAKED APPLE, BLACK PUDDING, HISPI CABBAGE, FETTA & CAPER DRESSING

COURGETTE

COURGETTE & BLACK OLIVE TART, ROASTED RED PEPPER JAM, SMOKED AUBERGINE, CONFIT TOMATO, COURGETTE, BASIL, CHILLI DRESSING

SIDES £5

BUTTERED GREENS CABBAGE, LEEK, KALE

POTATO ROASTED NEW POTATOES, MINT & HERB BUTTER

FRIES GARDEN ROSEMARY SALT

DESSERTS

STRAWBERRY

VANILLA & STRAWBERRY CHEESECAKE, STRAWBERRY, BASIL SORBET, ALMOND SHORTBREAD

CHOCOLATE

64% CHOCOLATE CREMEUX, PECAN, SALTED CARAMEL, PEDRO XIMENEZ, MALT ICE CREAM, AERO

CHEESE

(£5 SUPPLEMENT)

3 BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

SAMPLE TASTING LUNCH MENU

TO BE ENJOYED BY THE WHOLE TABLE

£59 PER PERSON

LAST ORDER FOR TASTING MENU IS 1:30PM

SNACKS

SEEDED LOAF

AMPERSAND BUTTER, COD'S ROE EMULSION

TOMATO

MARINATED ISLE OF WHITE TOMATOES, TOMATO CONSOMMÉ, BASIL

CHALK STREAM TROUT

CURED CHALK STREAM TROUT, DILL, WHITE BALSAMIC CUCUMBER, HORSERADISH BUTTERMILK, RADISH

POACHED COD

BROWN BUTTER POACHED COD, BROAD BEANS, PEA, HERITAGE POTATO, SMOKED EEL, VERMOUTH

OR

BEEF

HEREFORD BEEF FILLET, BBQ SHORT RIB, GRELOT ONION, CHIVE, MADEIRA SAUCE

WOODRUFF & CHERRY

WOODRUFF & BUTTERMILK PANNACOTTA, CHERRY SORBET, MERINGUE

STRAWBERRY

ICED VANILLA & CRÈME FRAICHE PARFAIT, ENGLISH STRAWBERRY, ALMOND SHORTBREAD, ROSE

OR

CHOCOLATE

MANJARI CHOCOLATE CREMEUX, HAZELNUT ICE CREAM, COCOA NIB, HAZELNUT WAFER, DULCEY AERO, SALTED CARAMEL

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