



The Cottage
IN THE WOOD

SAMPLE SUNDAY LUNCH MENU

*Where time is yours
Embrace the good stuff*

3 COURSES £34PP

SNACKS & BREAD

SOURDOUGH - AMPERSAND BUTTER

BUTTERNUT SQUASH SOUP

BUCKWHEAT GRANOLA, CRÈME FRAICHE, THYME

CHICKEN LIVER PARFAIT

PLUMB CHUTNEY, TOASTED BRIOCHE

CURED TROUT

CURED TROUT, DILL, ALMOND, CRISPY MUSSELS

BEETROOT

SPICED BEETROOT SALAD, TOASTED SEEDS, GOATS CURD, LINSEED

PORK BELLY

BELLY OF PORK, PEAR PUREE, TURNIP

BEEF

ROAST HEREFORDSHIRE BEEF (SERVED PINK) YORKSHIRE PUDDING,
HORSERADISH

BROWN BUTTERED COD

CAULIFLOWER, BROWN SHRIMP, COCONUT

ROASTED ONION TART

FETA, WATERCRESS, SHALLOT CREAM

SLOW BRAISED BLADE OF BEEF

SLOW BRAISED BLADE OF BEEF, YORKSHIRE PUDDING, HORSERADISH

ALL SERVED WITH ROASTED POTATOES, GREENS,

CRUSHED ROOT VEGETABLES

SIDES £5

CAULIFLOWER CHEESE

SAVOY CABBAGE ONIONS & BACON

ORANGE GLAZED CARROTS HONEY & STAR ANISE

NEW POTATOES MINT & CHORIZO

DESSERTS

TONKA BEAN PANNACOTTA

BLACKBERRY SORBET, GRANOLA, APPLE MARIGOLD

CHOCOLATE

WHITE CHOCOLATE CREMEUX, SALTED CARAMEL ICE CREAM, CARAMEL,
CANDIED HAZELNUTS

STICKY TOFFEE PUDDING

STICKY TOFFEE PUDDING, CANDIED WALNUT, VANILLA ICE CREAM, TOFFEE
SAUCE

CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

COFFEE / TEA £5.50

COFFEE OR LOOSE-LEAF TEA INFUSIONS

SERVED WITH CHOCOLATE ORANGE TRUFFLE & FRUIT JELLY

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.