



# *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

## SNACKS

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### SOURDOUGH

AMPERSAND BUTTER, COD'S ROE EMULSION

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### BUTTERNUT SQUASH SOUP

GRANOLA, CANDIED WALNUTS

### HOMEMADE CORNED BEEF

PICKLES, SOURDOUGH CROUTON, FILLET TARTARE

### BEETROOT

SPICED BEETROOT SALAD, TOASTED SEEDS, GOATS CURD, LINSEED

### TROUT

CURED CHALK STREAM TROUT, CRISPY MUSSELS, DILL

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### VENISON

AUTUMN VEGETABLES, SMOKED MASH, RED WINE SAUCE

### COD

BROWN BUTTER POACHED COD, CAULIFLOWER, BROWN SHRIMP

### PORK

PORK BELLY, CHOU CROUTE, PEAR, MUSTARD

### ONION

ROASTED ONION TART, GRELOTS, SHALLOT JAM, FETA

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## SIDES £5

BUTTERED GREENS

NEW POTATOES

SPICED RED CABBAGE

# SAMPLE TASTING MENU - £85PP

TO BE ENJOYED BY THE WHOLE TABLE

## SNACKS

### SOURDOUGH

AMPERSAND BUTTER, COD'S ROE EMULSION

### BEETROOT

SPICED BEETROOT SALAD, TOASTED SEEDS, GOATS CURD, LINSEED

### TROUT

CHALK STREAM TROUT, CRAB, DILL

### POACHED COD

BROWN BUTTER POACHED COD, CAULIFLOWER, BROWN SHRIMPS

### VENISON

AUTUMN VEGETABLES, SMOKED MASH, RED WINE SAUCE

### CHEESE

BARON BIGOD, TOASTED FRUIT LOAF, COTSWOLD HONEY

### CHEF'S PRE-DESSERT

### TONKA BEAN

TONKA BEAN PANNACOTTA, BLACKBERRY & APPLE MARIGOLD

### CHOCOLATE

MANJARI CHOCOLATE CREMEUX, HAZELNUT ICE CREAM,  
COCOA NIB, SALTED CARAMEL

## PRE-DESSERT

### CHEF'S PRE-DESSERT

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#### TONKA BEAN

TONKA BEAN PANNACOTTA, BLACKBERRY & APPLE MARIGOLD

#### LEMON

LEMON & POPPY SEED CAKE, GLAZED FIG, HONEY ICE CREAM

#### CHOCOLATE

MANJARI CHOCOLATE CREMEUX, HAZELNUT ICE CREAM,  
COCOA NIB, SALTED CARAMEL

#### CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

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### COFFEE / TEA £5.50

COFFEE OR LOOSE-LEAF TEA INFUSIONS  
SERVED WITH CHOCOLATE FUDGE & FRUIT JELLY

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### HOMEMADE LIMONCELLO £5

FRESHLY SQUEEZE SICILIAN LEMONS WITH A BOOZY KICK

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## DESSERT WINES

GRAPE / REGION	WINE NAME	75ML	BOTTLE
MONBAZILLAC, FRANCE	JOUR DE FRUIT 2019	£8	£35 37.5CL
TOKAJ, HUNGARY	SZAMORODNI, DORGO VINEYARD 2018	£9.5	£49 37.5CL
BOTRYTIS VIOGNIER, YALUMBA, AUSTRALIA	FSW 8B, YALUMBA 2017	£9	£45 37.5CL
BANYULS ROUGE	RIMAGE, VALCROS, DOMAINE CAZES 2020	£8.5	£40 37.5CL