



The Cottage
IN THE WOOD

LUNCH MENU

3 COURSES £34PP

Where time is yours

Embrace the good stuff

*Please let the team know of any allergies or intolerances.
A discretionary 12.5% service charge will be added to your*

LUNCH MENU - £34PP

SNACKS

SOURDOUGH
AMPERSAND BUTTER

STARTERS

CARROT & GINGER SOUP
YOGHURT, TOASTED SEEDS

CHICKEN TERRINE
RED MUSTARD, CHICKEN SKIN, PICKLES

GRILLED MACKEREL
SATAY, CUCUMBER, MACADAMIA NUT

MAIN COURSE

CHICKEN
MUSHROOM, GNOCCHI, KALE

BROWN BUTTER COD
SAMPHIRE, CAULIFLOWER, MUSSELS

RED PEPPER LINGUINI
GOATS CURD, CHIMICHURRI

LUNCH TASTING MENU - £59PP

TO BE ENJOYED BY THE WHOLE TABLE
ORDERS BY 1.30PM

SNACKS

SOURDOUGH

AMPERSAND BUTTER, COD'S ROE EMULSION

CHICKEN TERRINE

RED MUSTARD, CHICKEN SKIN, PICKLES

GRILLED MACKEREL

SATAY, CUCUMBER, MACADAMIA NUT

BROWN BUTTER COD

SAMPHIRE, CAULIFLOWER, MUSSELS

OR

CHICKEN

MUSHROOMS, GNOCCHI, KALE

DESSERTS

CHEF'S PRE - DESSERT

CHOCOLATE & CHESTNUT

CHOCOLATE CREMEUX, TOASTED CHESTNUT, VANILLA ICE CREAM

COFFEE / TEA £5.50

COFFEE OR LOOSE-LEAF TEA INFUSIONS
SERVED WITH PETIT FOURS

PRE-DESSERT

DESSERT

CHOCOLATE & CHESTNUT

CHOCOLATE CREMEUX, TOASTED CHESTNUT, VANILLA ICE CREAM

PEAR & ALMOND TART

CLOTTED CREAM ICE CREAM

CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESE, BISCUITS, GRAPES, CHUTNEY

COFFEE / TEA £5.50

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

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 RIVESALTES, FRANCE	£8.5	£40 37.5CL

