



*The Cottage*  
IN THE WOOD

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SAMPLE LUNCH MENU

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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*

## SNACKS

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SOURDOUGH  
AMPERSAND BUTTER

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BUTTERNUT SQUASH SOUP  
BUCKWHEAT GRANOLA, CRÈME FRAICHE

HOMEMADE CORNED BEEF  
PICKLES, SOURDOUGH CROUTONS, FILLET TARTARE

BEETROOT  
SPICED BEETROOT SALAD, TOASTED SEEDS, GOATS CURD, LINSEED

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COD  
LOIN OF COD, CAULIFLOWER, BROWN SHRIMPS, CAVIAR

PORK  
CONFIT BELLY OF GLOUCESTER OLD SPOT PORK, BAKED PEAR, TURNIP

ROASTED ONION TART  
FETA, GRELOT ONION, SHALLOT JAM

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## SIDES £5

SAVOY CABBAGE ONIONS & BACON

ORANGE GLAZED CARROTS HONEY & STAR ANISE

NEW POTATOES MINT & CHORIZO

# SAMPLE TASTING MENU

£59PP, TO BE ENJOYED BY THE WHOLE TABLE  
ORDERS BY 1.30PM

## SNACKS

### SEEDED LOAF

AMPERSAND BUTTER, COD'S ROE EMULSION

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### BEETROOT

SPICED BEETROOT SALAD, TOASTED SEEDS, GOATS CURD, LINSEED

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### TROUT

CHALK STREAM TROUT, CRISPY MUSSELS, DILL

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### COD

LOIN OF COD, CAULIFLOWER, BROWN SHRIMPS, CAVIAR

OR

### BEEF

FILLET OF LOCAL BEEF, AUTUMN VEGETABLES, HORSERADISH, MADEIRA SAUCE

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### VANILLA

VANILLA CRÈME FRAICHE MOUSSE, CHERRIES

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### TONKA BEAN

TONKA BEAN PANNACOTTA, BLACKBERRIES, GRANOLA

OR

### CHOCOLATE

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

### PRE-DESSERT

VANILLA & CRÈME FRAICHE MOUSSE, CHERRY GRANITA, MERINGUE

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## DESSERTS

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### TONKA BEAN

TONKA BEAN PANNACOTTA, BLACKBERRIES, GRANOLA

### LEMON

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

### 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