



The Cottage
IN THE WOOD

DINNER MENU

Where time is yours

Embrace the good stuff

3 COURSES £59PP

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

DINNER MENU £59PP

SNACKS

SOURDOUGH

AMPERSAND BUTTER, COD'S ROE EMULSION

STARTERS

CARROT & GINGER SOUP

HERB YOGURT, TOASTED SEEDS

HAM HOCK

PICKLES, FINE BEAN SALAD, TRUFFLE BRIOCHE

MACKEREL SATAY

CUCUMBER, MACADAMIA NUT

MULLED WINE BEETROOT

GOATS CURD, LINSEED, RED CABBAGE GAZPACHO

MAIN COURSE

VENISON (£8 SUPPLEMENT)

BUTTERNUT SQUASH, SAVOY CABBAGE

BROWN BUTTER COD

CAULIFLOWER, SAMPHIRE, MUSSELS

CHICKEN BREAST

GNOCCHI, WILD MUSHROOMS, MUSTARD

RED PEPPER LINGUINI

BLUE CHEESE CHIMMICHURI

TASTING MENU - £85PP

TO BE ENJOYED BY THE WHOLE TABLE

SNACKS

SOURDOUGH

AMPERSAND BUTTER, COD'S ROE EMULSION

MULLED WINE BEETROOT

GOATS CURD, LINSEED, RED CABBAGE GAZPACHO

MACKEREL SATAY

CUCUMBER, MACADAMIA NUT

HAM HOCK

PICKLES, FINE BEAN SALAD

VENISON

BUTTERNUT SQUASH, SAVOY CABBAGE

CHEESE

BARON BIGOD, TOASTED FRUIT LOAF, COTSWOLD HONEY

CHEFS PRE-DESSERT

CHOCOLATE & CHESNUT

CHOCOLATE CREMEUX, TOASTED CHESNUT, VANILLA ICE CREAM

PRE-DESSERT

DESSERT

CLEMENTINE PANNACOTTA

GRANOLA, BLACKBERRY SORBET, BLACKBERRIES

CHOCOLATE

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 PETIT FOURS

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