



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 AND GINGER SOUP

PARMESSAN, TARRAGON

CHICKEN TERRINE

PARFAIT, PLUM, PICKLES

LIGHTLY SMOKED HADDOCK

ONION, POTATO, CHIVE

MULLED WINE BEETROOT

GOATS CURD, LINSEED, RED CABBAGE GAZPACHO

MAIN COURSE

HONEY GLAZED DUCK LEG

GNOCCI, RED CABBAGE, CARROTS

GRILLED SEA BREAM

NEW POTATOES, MUSSEL CREAM, SPINACH

LOCAL BEEF FILLET

HORSERADDISH POTATO, SAVOY CABBAGE AND RED WINE SAUCE

CAULIFLOWER CHEESE CROQUETTES

CAPER & RAISIN PUREE, PARMESAN, TOASTED ALMONDS

TASTING MENU - £85PP

TO BE ENJOYED BY THE WHOLE TABLE

SNACKS

SOURDOUGH

AMPERSAND BUTTER, COD'S ROE EMULSION

CHEFS APPETISER

MULLED WINE BEETROOT

GOATS CURD, LINSEED, RED CABBAGE GAZPACHO

LIGHTLY SMOKED HADDOCK

POTATO ONION AND CHIVE

LOCAL BEEF FILLET

HORSERADDISH POTATO, SAVOY CABBAGE, RED WINE SAUCE

WARM FRUIT BREAD

BARON BIGOD & CHUTNEY

CHEFS PRE-DESSERT

CHOCOLATE & HAZELNUT

CHOCOLATE CREMEUX, TOASTED HAZELNUT, VANILLA ICE CREAM

PRE-DESSERT

DESSERT

POACHED RHUBARB

GRANOLA, CRÈME FRAICHE MOUSSE

CHOCOLATE

CHOCOLATE CREMEUX, TOASTED HAZELNUT, VANILLA ICE CREAM

KAFFIR LIME MOUSSE

MANGO, 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