



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
PLUM, PARFAIT, PICKLES

SMOKED HADDOCK
BEER BRAISED ONIONS, POTATO, CHIVE

MAIN COURSE

HONEY GLAZED DUCK LEG
PEARL BARLEY, KALE, WINTER VEGETABLES

BROWN BUTTER COD
SAMPHIRE, CAULIFLOWER, MUSSELS

RED PEPPER LINGUINI
BLUE CHEESE, CHIMCHURRI

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

PLUM, PARFAIT, PICKLES

SMOKED HADDOCK

SATAY, CUCUMBER, MACADAMIA NUT

BROWN BUTTER COD

SAMPHIRE, CAULIFLOWER, MUSSELS

OR

HONEY GLAZED DUCK LEG

PEARL BARLEY, KALE, WINTER VEGETABLES

DESSERTS

CHEF'S PRE - DESSERT

CHOCOLATE & HAZELNUT

CHOCOLATE CREMEUX, TOASTED HAZELNUT, VANILLA ICE CREAM

PRE-DESSERT

DESSERT

CHOCOLATE & HAZELNUT

CHOCOLATE CREMEUX, TOASTED HAZELNUT, VANILLA ICE CREAM

POACHED RHUBARB

CHAMOMILE PANNACOTTA, CLOTTED ICE CREAM

CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESE, BISCUITS, GRAPES, CHUTNEY

COFFEE / TEA £5.50

COFFEE OR LOOSE-LEAF TEA INFUSIONS
SERVED WITH DARK CHOCOLATE ORANGE TRUFFLES

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