



# THE COTLEY INN

## 'Summer Sips'

Aperol Spritz £7  
Pimm's Glass/Jug £5.5/£12  
Mojito £8.5  
White Sangria Glass/Jug £7.5/£15

### Starters

Seasonal soup of the day, smoked whipped butter, homemade bread (VE, DF\*) £7

Somerset goats' 'halloumi', heirloom tomato & basil salad, tomato jelly, crispy shallots, basil mayonnaise £9

Pan roasted Paignton scallops, black pudding, pea puree, wild garlic, mint, granny smith apple £11

Smoked ham hock quail scotch egg, 'piccalilli', turmeric emulsion, garden purple sprouting broccoli £9

Torched mackerel fillet, caser dressed mackerel tartare, charred baby gem, courgette and parmesan puree, gin compressed cucumber, rosemary croutons £9.50

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### Mains

Beechridge farm chicken breast, honey glazed chorizo, red pepper coulis, rainbow chard, sweetcorn, hassle back potatoes, chimichurri £21 (GF, DF\*)

Chargrilled Cotley estate Venison haunch, confit cherry tomatoes, venison ragu, rosemary polenta, fennel puree, sherry vinegar glazed baby carrots, game jus £22

Wild garlic gnocchi, Wye Valley asparagus, oyster mushrooms, caper & spring onion dressing, cave aged goats cheddar & bay velouté £17 (DF\*)

Seaweed crusted Brill on the bone, pea and house cured pancetta fricassee, bok choy, Jersey royals, steamed mussels, mint and wasabi crème fraiche £24 (GF)

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### Pub

Cotley Estate ruby red beef burger, Barbers vintage cheddar, pulled beef brisket, spicy tomato ketchup, maple mustard, lettuce, tomato, house slaw, chunky cut chips (GF\*) £16.50

Crispy halloumi & roasted red pepper burger, Westcombe smoked cheddar, chilli jam, lettuce, tomato, house slaw, chunky cut chips (GF\*) £15

Beer battered haddock fillet, minted crushed peas, chunky chips, curried tartare sauce (DF\*) £16

Chorizo & Cotley Blue mac 'n' cheese, tenderstem broccoli, Caesar dressing £16.50

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### Grill

Cotley Estate 8oz Rump steak £21

Cotley Reared 10oz Pork chop £22

### *Garlic buttered green beans, flat cup mushroom, peppercorn sauce, chips*

### Sides £4

Chunky chips/ Truffle and parmesan chips (+£1)/Local sprouting broccoli, toasted seeds and chilli/  
Wilted Cotley garden greens, caper dressing/ Somerset new potatoes, salsa verde butter

## Our suppliers

When we talk about food miles at The Cotley Inn, we really mean meters. Whether it's the Ruby red Devon cattle in the field opposite, Nigel the shepherd's lovely lambs, our very own pigs in the paddock next to the carpark or seasonal greens & herbs from our kitchen garden, we aim to source as much of our produce as we can locally and sustainably. Our ethos also extends to smoking our own meat, fish and dairy in our home smoker, and putting Jasper our resident Labrador to good use on the local shoot!

Our commitment to a very local menu and our own produce not only supports our local suppliers, but means we can be 100% honest about the origin of our ingredients.

Our head chef Dan has built his career using a 'nose to tail' principle where he uses all part of the animal and this philosophy aligns with The Cotley's attitude in helping to reduce waste.

If we aren't able to source our ingredients ourselves, we work closely with a number of South West based suppliers;

### **Fruit & Vegetables**

Dart Fresh, Marsh Barton, Exeter  
Our kitchen garden

### **Meat, game & poultry**

Pork – Home reared by The Cotley Inn  
Beef, Lamb & venison – Cotley Estate  
Game birds – North Yarcombe shoot  
M C Kelly, Elston Farm, Crediton

### **Fish & seafood**

Kingfisher, Brixham

### **Milk, cheese & dairy**

RT Paris, Chard

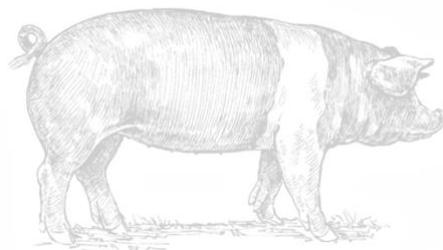
### **Breads, chutneys & preserves**

All made in house

### **Ice creams**

Baboo Gelato – Bridport & in house

**Crockery** Coffee cups & saucers – Barrington Pottery, Barrington



A 12.5% discretionary service charge will be added to tables of 6 or more, please do not feel obliged to pay this if you don't feel the service warrants it.

Don't forget to subscribe to our newsletter online and follow us on Instagram & Facebook to be the first to know what's going on, plus recipe secrets, kitchen gardening tips & more!