



THE COTLEY INN

**The boring bit - If you have an allergy or an intolerance you must inform us when ordering. Not all allergies are listed, we really wouldn't want anybody getting sick because that's really boring!**

### Starters

Seasonal soup of the day, whipped butter, homemade bread £8 (VE, DF\*)

Pan roasted pigeon breast "Wardolf Salad", smoked pigeon, walnuts, pickled celery, Somerset blue cheese, compressed apple £9 (GF)

Char siu glazed pork belly, pickled red cabbage & pear, miso emulsion, sesame crusted pig cheek, charred sweetcorn £10

Smoked mackerel pate, squid ink cracker, gin & tonic apple salsa, dill mayonnaise £9

Jerusalem artichoke risotto, pickled walnut, truffle stuffed artichoke skin, chive oil £8.50 (VE, GF)

Deep fried Cornish sardines, bloody Marie tartare sauce, fennel, grapefruit and green chilli salad £9 (GF, DF)

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### Mains

Roasted Rump of Beef, braised short rib stuffed roscoff onion, watercress puree, black kale, charred leek, horseradish mashed potato, stout jus £24 (GF)

Crispy fried celeriac, smoky butterbean cassoulet, marinated feta, jalapeno & cashew cream, charred sweetcorn dressing, sweet pickled celeriac £18 (GF/VE\*)

Honey & cardamom glazed Guinea fowl, celeriac dauphinoise, tenderstem broccoli, celeriac & apple puree, pickled brambly sauce, Somerset cider jus (GF) £23

Roasted Cornish Hake fillet, cherry tomato, olive & mussel ragu, chimichurri dressed courgette, paprika potatoes, smoked aubergine caviar £24 (GF, DF)

### Sides £5

Chunky chips (+Truffle & Parmesan £1)  
Cornish new potatoes, Somerset blue cheese, candied walnuts  
Grilled hispi cabbage, BBQ sauce, artichoke crisps  
Roasted broccoli, siracha butter, sun dried tomatoes

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### Pub

Cotley Estate ruby red beef burger, Monterey Jack, spiced beef brisket, roasted garlic aioli, chilli relish, lettuce, house slaw, chunky chips £16.50 (GF - £1 Supplement)

Crispy halloumi burger, roasted red pepper hummus, rocket, grilled courgette, house slaw, chunky chips £16 (GF - £1 Supplement)

Roasted Autumn squash & burrata salad, rocket, toasted almonds, gremolata dressing £15

Beer battered haddock fillet, minted crushed peas, chunky chips, curried tartare sauce £16.50 (DF\*)

Cotley Estate 8 oz Fillet steak £30

*Port braised red onion, tarragon butter, purple sprouting broccoli, beer pickled onion ring, chips (GF\*/DF\*)*

If you have any dietary requirements or allergies we should be aware of then please let one of the team know when ordering your food. VE – Vegan V – Vegetarian DF – Dairy Free GF – Gluten Free Dishes marked with an Asterix (\*) can be altered to meet dietary requirements.

## 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. 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**

Goosemoor food service, 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**

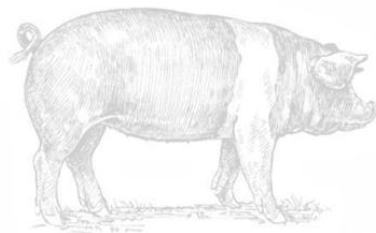
All made in house

### **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!