



THE COTLEY INN

Bens Famous Bloody Mary	£6.5
Virgin Mary	£4
St Clements Martini	£6.50
Amaretto cherry sour	£6.5

Sunday 27th March

Starters

Leek, asparagus & Jersey royal soup, blue cheese & almond dressing, sourdough, whipped butter, Hlysten bakery bread (VE, DF*) £7

Smoked ham hock Quail Scotch egg, "Piccalilli" turmeric emulsion, Garden purple sprouting broccoli £9

Citrus cured chalk stream trout, gentleman's relish, radish, pink grapefruit, nettle vinaigrette £9 (GF*, DF*)

Ruby red beetroot tartare, golden beetroot "yolk", Cotley 2021 strawberry balsamic, petit leaves, straw potatoes £8 (V, VE)

Mains

Cotley Estate Ruby Red rump of Beef, carrot & swede mash, broccoli & blue cheese puree, garden greens, heritage carrots, roasties, Yorkshire pudding & proper gravy £18 (GF*/DF*)

Rare breed slow cooked Pork Belly, carrot & swede mash, brambly apple sauce, garden greens, heritage carrots, roasties, Yorkshire pudding & proper gravy (GF*/DF*) £16

Wambrook slow roasted leg of lamb, wild garlic pesto, carrot & swede mash, garden greens, heritage carrots, roasties, Yorkshire pudding & proper gravy (GF*/DF*) £17

Roasted cauliflower, toasted seeds, wild garlic pesto, carrot & swede mash, garden greens, heritage carrots, roasties, Yorkshire pudding & veggie gravy (VE, V) £16

Newlyn Mackerel fillet, grelot onion crushed Jersey royals, chives, olive & caper butter £17 (GF)

Whole lemon sole, garden rainbow chard, pink fir potatoes, verjus dressed raisins £19 (GF, DF*)

If you have any dietary requirements, please let a member of staff know and we will happily assist you. Dishes marked with an Asterix can be altered to accommodate dietary requirements. A 12.5% discretionary service charge will be added to tables of 8 or more. Please do not feel obliged to pay this if you don't feel the service warrants it.

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

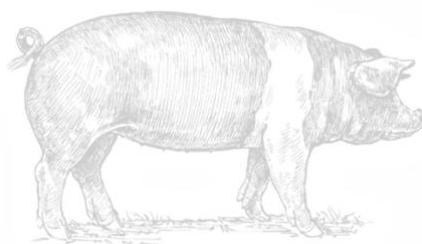
All made in house

Ice creams

Baboo Gelato – Bridport & in house

Crockery

Coffee cups & saucers – Barrington Pottery, Barrington



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