



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!

Please be aware Game dishes may contain shot

Starters

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

Loch Duart Salmon pastrami, mustard Crème fraîche, pickled cucumber, dill & caper dressing, rye toast (GF*/DF*)

Smoked Ham hock and chorizo terrine, pineapple ketchup, whipped feta cheese, pickled carrot, puffed potato (GF/DF*)

Roasted cauliflower arancini, Somerset cheddar custard, pickled golden raisins, cauliflower and sesame salad, crispy seaweed (GF/DF*)

Pan roasted Paignton Scallops, braised salsify, samphire, blood orange vinaigrette (GF/DF*)

Mains

Elston farm pork tenderloin, roasted Jerusalem artichoke, black pudding, walnut relish, pickled rhubarb, cider braised chicory, pork jus (GF*/DF*)

Grilled red mullet, saffron braised fennel, herb dressed butter beans, chorizo, blood orange & caper butter (GF/DF*)

Sticky braised beef feather blade, rosemary hasselback potatoes, white onion puree, curly kale, bourguignon garnish, gremolata (GF/DF*)

Winter root vegetable gratin, braised puy lentils, charred sprouting broccoli, goats' cheese creamed spinach, celeriac jalfrezi sauce (GF)

Sides

Chunky chips (+Truffle & Parmesan)

Heritage beetroot, spiced pecan granola, goats' cheese

Salsa Verde buttered new potatoes

Maple & brown butter roasted baby carrots, sunflower seed pesto

Pub

Orange marmalade glazed ham, fried Somerset duck egg, piccalilli jam, pea shoot & white lake feta salad, chunky chips (DF*/GF)

Cotley Estate ruby red beef burger, Monterey Jack, bacon, roasted garlic aioli, burnt honey BBQ sauce, lettuce, slaw, chunky chips (GF - £1 Supplement)

Cotley fried Halloumi burger, sweet chilli aioli, paprika onions, Monterey jack, pickles, lettuce, slaw, chunky chips

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

Cotley Estate Ruby Red 10oz Sirloin steak

Braised mushroom, peppercorn sauce, wilted rainbow chard, 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

Goosemoore 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

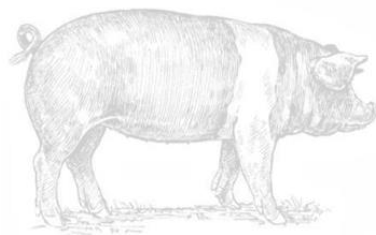
All made in house

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!