



THE COTLEY INN

Bloody Mary £10.00  
A Bloody shame (non-alcoholic) £5.50

*Sunday 18<sup>th</sup> February*

## Starters

Celeriac & cumin soup, Five spiced duck croquette, homemade bread £8 (VE\*, DF\*)

Smoked Ham hock and chorizo terrine, pineapple ketchup, whipped feta cheese, pickled carrot, puffed potato £10 (GF/DF\*)

Roasted cauliflower arancini, Somerset cheddar custard, pickled golden raisins, cauliflower and sesame salad, crispy seaweed £9 (GF/DF\*)

Pan roasted Paignton Scallops, braised salsify, samphire, blood orange vinaigrette £14 (GF/DF\*)

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## Mains

Slow Roasted Leg of aged Wambrook Lamb, mint verde, Cotley garden vegetables, blue cheesy leeks, roasties, Yorkshire pudding & proper gravy (GF\*/DF\*) £19

Cotley reared slow cooked pork loin, apple & date pork stuffing, bramley apple sauce, Cotley garden vegetables, blue cheesy leeks, roasties, Yorkshire pudding & proper gravy (GF\*/DF\*) £19

Cotley Estate Ruby Red Rump of Beef, carrot puree, Cotley garden vegetables, blue cheesy leeks, roasties, Yorkshire pudding & proper gravy £21 (GF\*/DF\*)

Hazelnut & soft herb roasted celeriac, beetroot puree, Cotley garden vegetables, blue cheesy leeks, roasties, Yorkshire pudding, proper veggie gravy £19 (GF/DF)

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

Grilled Red Mullet, saffron braised fennel, chorizo, celeriac fondant, pak choi, lemon & white wine velouté £26 (GF)



The boring bit – if you have an allergy or intolerance, you MUST inform us when ordering. Not all allergies are listed and we really don't want anybody getting sick, because that's really boring!

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 Cotley Estate 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 Brown 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 Parris, Chard

## **Breads, chutneys & preserves**

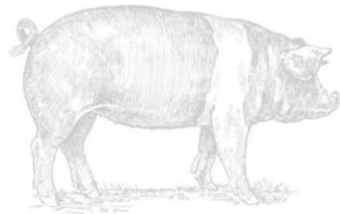
All made in house

## **Ice creams**

Baboo Gelato – Bridport & in house

## **Crockery**

Coffee cups & sauces – Barrington Pottery, Barrington



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