



*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 £8 (VE, DF*)

Chalk stream trout tartare, soy & ginger marinated cucumber, coriander emulsion, nori dusted crisps £10 (DF)

Honey roasted ham hock terrine, grapes, turmeric pickled hens' egg, ploughman's pickle, breakfast radish, Somerset cheddar Madeleine £9.50 (GF*, DF)

Roasted summer squash, buffalo mozzarella, garden herb & pumpkin seed granola, watercress pesto & pickled onion puree £10.50 (GF)

Mackerel fillet, toasted olive focaccia, sundried tomato peperonata, strawberry balsamic, goats curd £10

Mains

Almond & fennel seed crusted duck leg, pickled cherry ketchup, lyonnaise potato terrine, cauliflower, cherry brandy jus £25 (GF)

Chargrilled Cornish Monkfish, confit leeks, oyster mushrooms, samphire, violet potatoes, Somerset cider & seaweed cream sauce, leek top oil £23.50

Nduja butter roasted Pork Chop, carrot puree, primo cabbage, turnip fondant, peach mustard, sweetcorn salsa £25 (GF, DF*)

Tomato & roasted garlic orzo risotto, elderflower dressed Santa plum tomatoes, crispy goats halloumi, grilled yellow courgette, salsa verde £20 (V, DF*)

Sides £5

Chunky chips (+Truffle & Parmesan £1), Tenderstem broccoli, tahini dressing, pickled red chilli, Salsa Verde buttered new potatoes, Isle of Wight tomato salad, baby gem, marinated mozzarella

Pub

Buttermilk fried chicken thigh burger, truffle mayonnaise, hot honey, baby gem, blue cheese, pickles, house slaw, chunky chips £18 (GF*)

Cotley Estate ruby red beef burger, sticky braised beef, Swiss cheese, chipotle mayo, beer pickled onions, shredded lettuce, house slaw, chunky chips £17.50 (GF - £1 Supplement)

Cotley fried Halloumi burger, basil aioli, marinated courgette, somerset goats cheese, lettuce, house slaw, chunky chips £17 (GF - £1 Supplement)

Beer battered haddock fillet, minted crushed peas, chunky chips, curried tartare sauce £17.50 (DF*)

Cotley Estate Sirloin steak £29

Bearnaise butter, confit beef tomato, pickled shallot, watercress salad, chunky 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

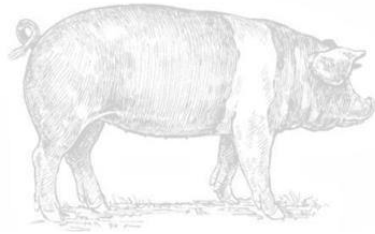
All made in house

Ice creams

Baboo Gelato – Bridport & in house

Crockery

Coffee cups & saucers – Barrington Pottery, Barrington



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!