



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*)

Loch Duart Salmon pastrami, mustard Crème fraîche, pickled cucumber, dill & caper dressing, rye toast £11 (GF*/DF*)

Beef brisket croquette, marinated Isle of Wight tomatoes, chimichurri, tomato jelly £10 (GF, DF)

Somerset Goats cheese mousse, candied walnuts, slow cooked beetroot, pickled walnut ketchup £9.50 (GF)

Salt & pepper squid, radish & grapefruit salad, siracha mayonnaise £9 (GF/DF)

Mains

Elston Park Venison loin, faggot, red pepper puree, cumin hasselbacks, tenderstem broccoli, torched padron pepper, harissa game jus £28 (GF/DF)

Roasted cod fillet, braised baby gem, pea & mint puree, confit pink fir potatoes, smoked bacon & pea croquette, curry velouté, burnt lemon oil £26 (GF/DF*)

Elston Farm Pork belly, black garlic ketchup, roasted maitake mushroom, spring onion, pickled mustard seeds, sweet potato fondant, lemon thyme jus £26 (GF/DF*)

Hazelnut za'taar crusted butternut squash, roasted ricotta, squash agnolotti, grelot onion, wild garlic & hazelnut pesto, vee du ya butter sauce £19

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 £17.50 (GF*)

Cotley Estate ruby red beef burger, Monterey Jack, bacon, roasted garlic aioli, burnt honey BBQ sauce, lettuce, slaw, chunky chips £16.50 (GF - £1 Supplement)

Cotley fried Halloumi burger, sweet chilli aioli, paprika onions, Monterey jack, pickles, lettuce, slaw, chunky chips £16 (GF - £1 Supplement)

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

Cotley Estate Rump steak £24

Braised mushroom, peppercorn sauce, wilted rainbow chard, chips (GF/DF*)*

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

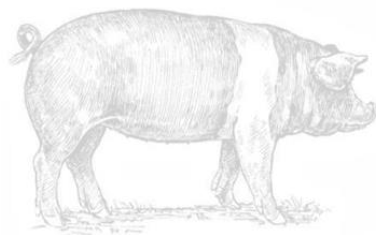
All made in house

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!