



Bens famous Bloody Mary £10  
Virgin Mary £4.50  
Wild strawberry prosecco £8.50  
Aperol Spritz £8.50

*Sunday 9th July*

## Starters

Soup of the day, whipped Montpellier butter, homemade bread £8 (VE, DF\*)

Salmon & seaweed terrine, Padron peppers, Romesco, chive sour cream, pickled grapes, paprika smoked almonds £9 (GF)

Hot smoked Creedy Carver Duck breast, asparagus & edamame bean fricassee, peach & elderflower chutney, tomato arancini £11 (GF/DF)

Ruby beetroot and ricotta Cannoli, orange braised golden beetroot, rocket pesto, smoked granola, pickled onion £8 (V)

Pressed confit chicken leg, garlic & rosemary focaccia, caesar mayonnaise, radish, bitter leaf salad, smoked anchovy £9.50 (GF\*, DF)

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## Mains

Rare breed slow cooked Pork Belly, honey & mustard glazed pig in blanket, rhubarb sauce, spring greens, honey glazed beetroot, roasties, Yorkshire pudding & proper gravy (GF\*/DF\*) £18

Cotley Estate Ruby Red topside of Beef, root vegetable puree, spring greens, honey glazed beetroot, roasties, Yorkshire pudding & proper gravy £19 (GF\*/DF\*)

Slow roasted leg of Wambrook Lamb, courgette puree, spring greens, honey glazed beetroot, roasties, Yorkshire pudding & proper gravy (GF\*/DF\*) £18

Somerset Caerphilly & caramelised onion Homity wellington, spring greens, root vegetable puree, honey glazed beetroot, roasties, Yorkshire pudding & veggie gravy £16 (v)

Grilled Cornish monkfish tail, braised baby gem, Marie Rose, king prawns, warm tomato salad, violet artichokes, chorizo oil £25 (GF, DF\*)

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



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!

## 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 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**

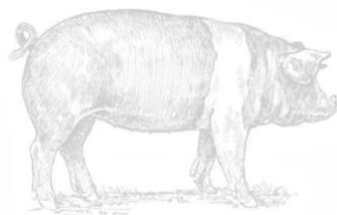
All made in house

### **Ice creams**

Baboo Gelato – Bridport & in house

### **Crockery**

Coffee cups & sauces – Barrington Pottery, Barrington



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.