



# THE COTLEY INN

## Starters

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

Applewood smoked whipped goats' cheese, grilled Cotley garden summer vegetables, black garlic, crispy herbs £9 (V)

Pan seared Paignton scallops, curried parsnip puree, parsnip bhaji, golden raisins, almonds, onion oil £12 (GF)

Beechridge Farm chicken, ham hock & apricot terrine, sweetcorn salsa, jalapeño mayonnaise, pickled red onion, chorizo muffin £10

Hot smoked salmon Cotley garden salad, beetroot, dill emulsion £9

---

## Mains

Slow cooked shoulder of Wambrook lamb, harissa pea puree, lamb fat hash brown, braised baby gem, glazed shallot, tarragon jus £24 (GF/DF)

Peppered Holsworthy pork tenderloin, slow roasted pork belly, maple & walnut glazed summer squash, wilted chard, rhubarb brown sauce, sage & onion jus £23

Spinach & ricotta stuffed courgette flower, garlic & seaweed roasted celeriac, pickled radish, Thai red curry velouté, toasted cashew nus £16 (GF\*, VE)

Prawn, chilli & garlic stuffed Cornish plaice, samphire, courgette parpardelle, lime & elderflower mayonnaise, sesame polenta, sweet potato & coconut puree, basil crisps £23 (GF)

---

## Pub

Cotley Estate ruby red beef burger, Barbers vintage cheddar, slow cooked beef brisket, spicy tomato ketchup, maple mustard, lettuce, tomato, house slaw, chunky cut chips £16.50 (GF\* £1 Supplement)

Crispy halloumi & chargrilled courgette burger, goats' cheese, basil pesto mayonnaise, rocket, house slaw, chunky cut chips £16 (GF\* £1 Supplement)

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

Ale brined Cotley reared 'hot dog' chipotle barbecue sauce, maple mustard, crispy shallots, pretzel roll, chunky chips £16 (DF)

Cotley Estate 8oz rump steak, celeriac & soft herb remoulade, café de Paris butter, dressed watercress, chips £25 (GF/DF\*)

---

## Sides £4

Chunky chips/ Truffle and parmesan chips (+£1)/Local sprouting broccoli, toasted seeds and chilli/  
Cotley garden herb salad elderflower dressing/ Somerset new potatoes, salsa Verde butter

## 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**

Dart Fresh, 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

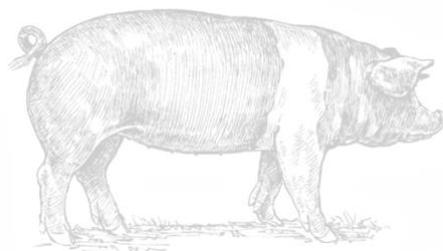
### **Breads, chutneys & preserves**

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!