



*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

Beetroot & orange cured Cornish Monkfish, chive crème fraiche, crispy shallots, citrus dressing, dill crackers £11 (DF*, GF*)

Smoked Ham hock & somerset blue cheese terrine, date ketchup, compressed apple, celery, walnut toast £10 (GF*)

Jerusalem artichoke soup, crispy enoki mushrooms, truffle oil, homemade bread, garlic & chive butter £9 (DF, V*)

Pan roasted King Prawns, nduja & garlic butter, toasted ciabatta, citrus aioli £11

Beetroot arancini, sunflower seed satay sauce, pickled radicchio, crispy chilli oil £10 (GF, DF)

Mains

Slow cooked Elston farm Pork belly, black pudding hash brown, caramelised swede puree, chargrilled leek, rhubarb ketchup, pork gravy £27 (GF*\DF*)

Cornish Brill fillet, peanut crumble, roasted cauliflower, mussels, golden raisin & caper dressing, buttered spinach, vadouvan & coconut velouté £26 (GF\ DF*)

Slow cooked Cotley estate beef shin & caramelised onion cottage pie, horseradish mash, buttered winter greens £21 (GF)

Wild garlic tagliatelle, roasted hen of the woods mushroom, whipped burrata, truffled chilli honey, smoked almonds £21 (DF*)

Sides £5

Chunky chips (+Truffle & Parmesan £1)

Winter spice braised red cabbage

Grilled Hispi cabbage, baconaise, maple & pecorino

Crispy new potatoes, sage & pumpkin seed pesto

Pub

Cotley estate ruby red beef burger, sticky braised beef, vintage Somerset cheddar, bourbon BBQ sauce, pickled jalapeños, lettuce, house slaw, chunky chips £18 (GF* - £1 supplement)

Sweet potato, chickpea & paneer curry, braised rice, roasted cashews, hot garlic pickle, mint yoghurt, coriander chutney, flatbread £17.50 (v)

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

Cotley Estate Ruby red Bavette steak, café de Paris butter, Koffman fries, watercress & shallot salad £22.50 (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

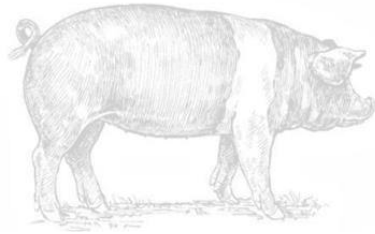
All made in house

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!