

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 boring!



THE COTLEY INN

Desserts

Burnt Basque cheesecake, roasted cheddar valley strawberry compote, lemon & poppyseed crumble £9 (GF*)

“Black forest” Chocolate Brownie, cherry compote, kirsch Chantilly cream £9.50 (GF)

Orange marmalade & pistachio frangipani tart, burnt honey & orange ice cream, Turkish delight £10

Cotley seasonal affogato, hot cross bun ice cream, Easter biscuit, espresso £7

Add a shot of kraken spiced rum or Frangelico to make you feel giddy! £4.50

Baboo gelato – Bridport, Dorset

£2.60 per scoop

Ice cream: Madagascan vanilla, salted caramel, double chocolate, damson ripple, coffee, hazelnut

Sorbet: Lemon, blackcurrant, Rhubarb

The Somerset Cheese board - 3 cheeses £12 5 cheeses £15

Homemade crackers, seasonal bits & bobs

White lake, Little Lilly

Little Lilly is a light brie style goats' cheese with a bloomy rind and a vibrant white colour. Aged for just 10-14 days, this cheese keeps its youthful, fresh & simple flavours. With a mild, creamy flavour. (Unpasteurised)

Barbers Haystack Cheddar

Made at Maryland Farm, Somerset, Barber's Haystack Cheddar is ivory in colour with a clean flavour and aroma.

Haystack is matured between 8-14 months making this cheese an ideal everyday mature cheddar. (Pasteurised)

Yarlington Blue

Yarlington Blue Cheese had bold, tangy flavours, Yarlington boasts a creamy yet crumbly texture and a rich, complex flavor profile with distinctive blue veins running throughout. This delicious cheese is a true testament to the art of cheese-making and the love of bold flavors. (Pasteurised)

Cricket St Thomas Brie

Cricket St Thomas brie is creamy with a mild, fresh flavour and a soft edible white rind. Made in Cricket St Thomas, Somerset situated in a valley between Chard and Crewkerne. The aroma suggests mushrooms with a hint of green grass and often compared to a French Brie. (Pasteurised)

Bath soft cheese, Merry Wyfe

An award-winning washed-rind cheese made with Wyfe of Bath curds which are pressed and then washed in cider every other day for four weeks hence the name 'Merry' Wyfe!. The cider is made by Graham Padfield from apples harvested from his farm. This cheese has a distinctive pungent orange rind and a rich, creamy texture.

(Pasteurised)

Cheesy tipples – The perfect accompaniment to your cheese board

The Somerset Cider Brandy Company

Pomona (100ml) £7.50 - A blend of apple juice & cider brandy aged in a cask. It makes an exceptional digestif and is an ideal accompaniment to a cheese board.

Burrow Hill Ice Cider (100ml) £7.50 - Ice Cider or Apple Ice wine has a unique flavor that combines bitter-sweet and sharp qualities found in a traditional vintage cider apple. Ice Cider is made by freezing the apple juice and removing the ice. The remaining naturally concentrated juice is then fermented into Ice Cider.

Port

Taylor's LBV 2018 - £7.50 100ml, Btl (75cl) £40

Walter Hicks Western Hunt Ruby Port - £7.40 100ml, Btl (75cl) £40

Taylor's 10 Year Tawny Port - £9.00 100ml, Btl (75cl) £60

VE - Vegan V - Vegetarian DF - Dairy Free GF - Gluten Free Dishes marked with an Asterix (*) can be altered to meet dietary requirements.