



A Sunday tipple ...  
Bens famous Bloody Mary £10  
Bloody Shame (non-alcoholic) £5.50

***Sunday 6<sup>th</sup> April 2025***

***A glass (or more) of bubbles***

*English Sparking – Nyetimber Blanc de Blancs 2016 £10*

*Champagne Lombard Extra Brut NV France 1/2 btl £30.00/£56.00*

**Starters**

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

Fennel and orange Cod gravadlax, saffron yoghurt, chickpea cracker, chilli & lime dressed cherry tomatoes £11 (DF\*, GF\*)

Chicken liver parfait, red wine & orange jelly, chicken skin granola, pickled shallot, roasted nut brioche £10.50 (GF\*)

Leek & potato soup, soft boiled egg, shaved asparagus, homemade bread, garlic & chive butter £9 (DF, V\*)

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

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**Mains**

***Sunday roasts***

***Sharing Board (minimum two people) £30 per person***

*Roasted Topside of Cotley estate beef, sticky beef brisket stuffed Yorkshire puddings*

*Rolled pork belly, pork stuffing, bramley apple sauce*

*Lemon roasted Beechridge farm chicken breast & slow cooked chicken leg*

*Buttered seasonal greens & carrots, minted peas & pancetta, root vegetable mash*

*Vintage barbers cheddar cauliflower cheese, roasties & proper gravy*

*Rolled Elston Farm pork belly, pork stuffing, bramley apple sauce, Cotley garden vegetables, minted peas & pancetta, roasties, Yorkshire pudding & proper gravy £21 (GF\*/DF\*)*

*Roasted Topside of Cotley Estate beef, carrot puree, Cotley garden vegetables, minted peas & pancetta, roasties, Yorkshire pudding & proper gravy £22 (GF\*/DF\*)*

*Sweet potato, wild garlic, asparagus & pine nut roast, wild garlic pesto, Cotley garden vegetables, minted peas, roasties, Yorkshire pudding & proper veggie gravy £19 (V)*

***Something fishy***

Lemon peppered Cornish Hake fillet, purple sprouting broccoli, samphire, seaweed crushed new potatoes, potted shrimp butter, pickled lemon, tarragon oil £26 (GF/DF\*)

Beer battered haddock fillet, minted crushed peas, chunky chips, curried tartare sauce  
£18.00 (DF\*)

### **Our suppliers**

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!

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

#### **Ice creams**

Baboo Gelato – Bridport & in house

#### **Crockery**

Coffee cups & saucers – Barrington Pottery, Barrington

**Breads, Chutneys & preserves**

All made in house

