



*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

Lyme Bay white crab tartlet, whipped pea & ricotta, garden herb & broad bean salad, elderflower vinegarette £12

Five spiced pulled pork croquette, rhubarb sweet and sour, celeriac remoulade, smashed cucumber salad £11 (GF, DF*)

White onion soup, grilled courgette, black olive, tomato butter £9 (DF, V)

Smoked paprika dusted calamari, fennel & garden radish salad, bouillabaisse sauce, smoked garlic aioli, crab oil (GF*, DF) £10

Crispy feta roll, charred cucumber, pickled grapes, smoked almonds, Ajo Blanco, garlic oil £10 (GF* DF*)

Mains

Walnut crusted Cready carver Duck breast, cherry ketchup, beer glazed beetroots, Bella Verde, duck fat Hasselback potatoes, Szechuan peppercorn sauce £30 (GF* DF*)

Roasted Cornish Coley fillet, yellow courgette salsa, Padron peppers, jersey royal potato salad, mussel & smoked chilli butter £26 (GF/DF*)

Bourbon BBQ glazed beef short rib, roasted shallots, Guindilla pepper, Parmentier potatoes, chargrilled hispi cabbage, buttered sweetcorn horseradish aioli £28 (GF, DF*)

Delica summer squash risotto, smoked tofu, confit bocconcini, gremolata, chargrilled spring onion & caper dressing, toasted squash seeds £21 (DF*, V)

Whole Brixham plaice, herb crumb, Wye Valley asparagus, new potatoes, caper butter £25

Sides £5

Chunky chips (+Truffle & Parmesan £1)

Tenderstem broccoli, chimichurri

Crispy new potatoes, chilli crisp, oak farm yoghurt

Spring herb house slaw, toasted seeds £4

Pub

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

Chickpea falafel burger, halloumi, red pepper, garlic mayonnaise, rocket, house slaw, chunky chips £17.50 (V, DF*)

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

Cotley Estate Ruby Red Bavette steak £23.50

Cotley Estate Ruby Red Sirloin steak £30

Served with garlic & chive butter, chips, Caesar dressed baby gem (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

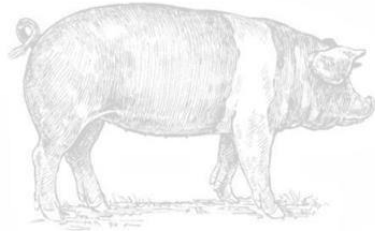
Baboo Gelato – Bridport & in house

Crockery

Coffee cups & saucers – Barrington Pottery, Barrington

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