



What we're drinking
Cotley Garden apple & ginger mojito £10.50

A glass (or more) of bubbles
English Sparkling – Nyetimber Blanc de Blancs 2016 175ml £14
Chateau d'Ay Reims Brut NV £14.95 1/2 £7.50 1/3 £5.00

Starters

Citrus cured Loch Duart Salmon, Somerset goat's curd, strawberry & sauce vierge, basil crackers £10 (DF*, GF*)
Chicken, bacon & cheddar croquette, wild mushroom fricassee, black garlic, soy pickled shimeji mushrooms £11 (GF)
Jerk spiced Cotley garden pumpkin soup, chickpea & sweetcorn fritter, whipped butter, homemade bread £9 (DF*, V)
Cranbourne blue cheese custard, bramley apple, heritage beetroots, elderberry vinegar, walnut dukkah £10 (DF*, V)
Torched Cornish Mackerel, parsnip, mussel & brown shrimp chowder, dill oil £11 (GF)

Mains

Slow cooked & rolled Lamb shoulder, Lamb cutlet, Jerusalem artichoke, mint verde, sticky braised red cabbage, roasted garlic jus £30 (DF*)
Lemon & parsley crusted Hake fillet, pickled golden raisins, etuve of leeks, cockles & samphire, roasted cauliflower, ratte potatoes, curry butter £26 (GF, DF*)
Cocoa dusted Venison loin, damson ketchup, roasted celeriac puree, blue cheese dauphinoise, savoy cabbage, hazelnut dressing, game jus £29 (DF* GF)
Tarragon & ricotta gnudi, oyster mushrooms, butternut squash, cavolo nero, pumpkin seed pesto, pink peppercorn sauce £22 (DF*, V)
Grilled Brixham Seabass fillets, Cotley garden greens, Cornish new potatoes, seaweed & caper butter £24 (GF, DF*)

Sides £5

Chunky chips (+Truffle & Parmesan £1)
Honey roasted garden squash, mustard emulsion
Crispy new potatoes, chilli crisp, garlic aioli
House slaw, toasted seeds £4

Pub

Cotley estate ruby red beef burger, sticky braised beef, smoked Dorset red, sweet chilli relish, beef tomato, shredded lettuce, house slaw, chunky chips £18 (DF*, GF* - £1 supplement)
Cajun fried halloumi burger, smoked Dorset red, sweet chilli relish, beef tomato, shredded lettuce, house slaw, chunky chips £17.50 (V, DF*)
Beer battered haddock fillet, minted crushed peas, chunky chips, curried tartare sauce £18.00 (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.

Cotley Estate Ruby Red Sirloin steak £29.50

Served with marmite & miso butter, chips, garlic & thyme roasted mushrooms, beer pickled onion ring (GF/DF*)*

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 can't 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

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Coffee cups & saucers – Barrington Pottery, Barrington



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