



A Sunday tippie ...

Bens famous Bloody Mary £10

Bloody Shame (non-alcoholic) £5.50

Cotley garden apple & ginger mojito £10.50

Sunday 26th October 2025

A glass (or more) of bubbles

English Sparking – Nyetimber Blanc de Blancs 2016 175ml £14

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

Starters

Torched Cornish Mackerel, parsnip, mussel & brown shrimp chowder, dill oil £11 (GF)

Chicken, bacon & cheddar croquette, wild mushroom fricassee, black garlic, soy pickled shimeji mushrooms £11 (GF)

Citrus cured Loch Duart Salmon, Somerset goat's curd, strawberry & sauce vierge, basil crackers £10 (DF*, GF*, N)

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 (V, N)

Sunday roasts

Sharing Board (minimum two people) £30 per person

Maple cured Cotley Estate Rump of Beef, sticky beef brisket stuffed Yorkshire puddings

Slow roasted Pork belly, garden bramley apple & pear sauce, pig in blanket

Lemon & herb roasted Beechridge farm chicken breast

Buttered seasonal greens & carrots, braised red cabbage, root vegetable mash

Blue cheese, leek & cauliflower cheese, roasties & proper gravy

Slow cooked leg of Wambrook lamb, salsa verde, root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire pudding & proper gravy £23 (GF/DF*)*

Maple cured Cotley Estate Rump of Beef, roasted cauliflower puree, root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire pudding & proper gravy £24 (GF/DF*)*

Roasted cauliflower, welsh rarebit, root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire Pudding & proper veggie gravy £20 (V, N)

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 Asterisk (*) can be altered to meet dietary requirements.

From the sea

Roasted Seabass fillets, Cotley garden greens, Cornish new potatoes, seaweed & caper butter
£24 (GF)

Beer battered haddock fillet, minted crushed peas, chunky chips, curried tartare sauce £18

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