



What we're drinking
Mulled Wine £6 Mulled cider £6

A glass (or more) of bubbles
English Sparkling – Nyetimber Blanc de Blancs 2016 175ml £14
Champagne Lombard Extra Brut NV France 1/2 btl £30.00/£56.00

Starters

Caramelised celeriac & hazelnut soup, Godminster truffled cheddar cheese toastie £9 (DF*, V)

Fish pie croquette, seaweed mustard, buttered leeks, charred sprouts, burnt lemon crème fraîche, pickled samphire £10

Wild Venison carpaccio, mulled wine & blackberry chutney, twiglets, glazed beetroots £10.50 (DF, GF*)

Whipped Somerset Camembert cannoli, pumpkin seed pesto, roasted butternut squash, sage £10 (GF*)

Smoked mackerel rillettes, pickled cucumbers, horseradish crackers, dill and buttermilk dressing £11 (GF*, DF*)

Mains

Roasted Beechridge Farm Chicken Breast, chestnut and sage stuffing, winter greens, parsnip and carrot puree, creamed sprouts, duck fat hasselback potatoes, sourdough bread sauce, red wine jus £26 (GF)

Roasted Loch Duart Salmon fillet, prawn fishcake, Marie Rose aioli, cavolo nero, clotted cream mash, cider cream sauce £26 (GF, DF*)

Black treacle cured Pork chop, mulled cider glazed belly, winter kale, parsnip purée, bubble & squeak croquette, cider brandy jus £26 (DF* GF)

Chestnut & wild mushroom arancini, soy glazed Maitake mushroom, spinach veloute, deep fried sprouts, hazelnut chilli crisp, truffle aioli £22 (DF*, V)

Grilled Brixham Bream fillets, orange & fennel salad, Cornish new potatoes, café de Paris butter £24 (GF, DF*)

Sides £5

Chunky chips (+Truffle & Parmesan £1)

Deep fried sprouts, honey sriracha, peanuts

Cornish new potatoes, salsa verde, pickled samphire
sprout slaw, toasted seeds £4

Pub

Cotley estate ruby red beef burger, sticky braised beef, truffled cheddar, sweet chilli & cranberry relish, pickled red cabbage, lettuce, sprout slaw, chunky chips £18 (DF*, GF* - £1 supplement)

Cajun fried halloumi burger, truffled cheddar, sweet chilli & cranberry relish, pickled red cabbage, lettuce, sprout slaw, chunky chips £17.50 (V, DF*)

Beer battered haddock fillet, minted crushed peas, chunky chips, curried tartare sauce £18 (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 £28.50

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

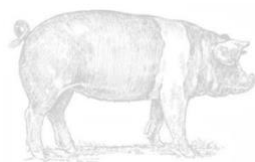
Ice creams

Baboo Gelato – Bridport & in house

Crockery

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.

Coffee cups & saucers – Barrington Pottery, Barrington



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.