

# PUDS

Salted caramel and dark chocolate profiteroles, shortbread crumble & caramel ice cream £9.50

Lemon & vanilla posset, cherry compote, amaretti biscuits £9 (GF\*)

Warm Somerset apple cake, cider butterscotch sauce, sunflower seed crumble & clotted cream ice cream £9

Cotley Affogato, pistachio ice cream, chocolate brownie & hot espresso £7.50 (GF/DF\*)

Baboo Gelato – Bridport, Dorset Ice creams – Madagascan vanilla / Salted caramel / Chocolate / Amaretto / Pistachio / Blackcurrant ripple – all served with a brown sugar tuille

Sorbets – Lemon / Mango / Pear

£2.60 per scoop

The Somerset Cheeseboard – please turn over

## PORT

100ML / BOTTLE

Taylor's LBV 2018

£7.50/£40.00

Walter Hicks Western

£7.40 / £40.00

Hunt Ruby Port

Taylor's 10 Yr Tawny Port £9.50 / £60.00

Taylor's 20 Yr Tawny Port £16.00 / £85.00

Elderberry Port £9.50 (100ml)

A port like drink made in England

## CHEESY TIPPLES

The Somerset Cider Brandy Company

Pomona (100ml) £7.50

A blend of apple juice & cider brandy aged in a cask. It makes an exceptional digestif and is an ideal accompaniment to a cheese board.

Burrow Hill Ice Cider (100ml) £7.50

Ice Cider or Apple Ice wine has a unique flavour that combines bitter-sweet and sharp qualities found in a traditional vintage cider apple. Ice Cider is made by freezing the apple juice and removing the ice. The remaining naturally concentrated juice is then fermented into Ice Cider.

## DESSERT WINE

100ML

Pedro Ximinez, Mira La Mar (Spain) £6.50

Botrytis Reisling 'Alison',

Paulettes (Australia) £6.50

Passito, Cantine Colosi (Sicily/Italy) £7.00

## HOT DRINKS

Clipper Tea £3.40

English Breakfast/ Earl Grey / Green/ Peppermint / Mixed Berry

Coffee – The Coffee Company, Newton Abbot, Franks Roast

Cappuccino £3.20

Latte £3.20

Flat White £3.00

Americano £2.90

Macchiato £2.10

Espresso £1.90

Double Espresso £3.80

Mocha £3.50

Liqueur coffee £8.00

Jameson, Cointreau, Baileys, Frangelico & Kahlua

At The

# COTLEY INN

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.

# CHEESE

The Somerset Cheeseboard – 3 cheeses £12 / 5 cheeses £15  
Please choose either 3 or 5 cheeses from our selection below

All Somerset Cheeseboards are served with our homemade crackers,  
seasonal bits & bobs, candied walnuts

Ivy's Reserve Cheddar– Wyke farm, Bruton

Ivy's Reserve is the first Cheddar in the world to be certified carbon neutral.  
Made the right way in Somerset and aged up to 18 months to bring out its  
creaminess, complexity of flavour and nutty, rounded finish (Pasteurised)

Moody Blue – White Lake Cheese, Shepton Mallet

A semi-soft blue cheese, delicate blue veining, complimenting the rich creamy  
texture provided by the golden Jersey milk giving it a complex yet mild  
flavour profile (Unpasteurised)

Pennard Red Goat's Cheese – Somerset cheese company, Ditchat

This goat's cheese is a firm, bright red coloured cheese that has a close, smooth,  
creamy texture. The goats cheese has plenty of flavour, being initially nutty, with  
a fruity, slightly sweet edge (Pasteurised)

Cricket St Thomas Brie – Cricket St Thomas Cheeses, Chard

Cricket St Thomas Brie is creamy with a mild, fresh flavour and a soft edible white rind.  
The brie is an award-winning British soft cheese (Pasteurised)

Lucky Marcel – Felthams Farm, Templecombe

This is my absolute favourite for a proper Somerset Cheeseboard.  
A soft cows' cheese. It's a yeast-ripened, lactic, vermiculated cheese and  
is delicious eaten fresh when the paste is slightly firmer or, if you choose,  
leave it a little longer and the interior will become more liquidy and the  
taste a little stronger. It won a Super Gold at the World Cheese  
Awards in 2024 (Pasteurised)

Dan  
Brown  
HEAD CHEF



At The

**COTLEY  
INN**

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