

BLOODY MARY £10
BLOODY SHAME (Non-alcoholic) £5.50
SPARKLING - NYTIMER £14

SUNDAY
Sunday 8th February

Nibbles

Bubble & squeak croquettes, bloody mary aioli £6
Seeded bread, whipped butter £4.50
Salt & pepper squid, sriracha mayo £7

Starters

Ham hock & black pudding terrine, roasted bramley apple ketchup, crispy parsnip, cider poached apples, hot maple £11 (GF/DF)

Loch Duart salmon pastrami, Russian dressing, cornichons, rye crackers £12 (GF*/DF)

Maple roasted parsnip & scrumpy cider soup with an apple, cheddar & thyme palmier £9 (GF*/DF*)

Spinach and ricotta tartlet, braised Roscoff onion, caramelised onion chutney, hazelnut dressing £10.50
(DF*/V)

Mains

Cotley reared Pork leg, date & sausage meat stuffing, bramley apple & rhubarb sauce, root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire pudding & proper gravy £23 (GF*/DF*)

Black peppered 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*)

Winter squash, butter bean & smoked almond nut roast, crown prince squash, salsa verde, root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire Pudding & proper veggie gravy (V, N) £20
Side of Smoked cheddar mac n cheese, bacon & chive crumb £5

Sharing Board (minimum two people) £30 per person

Peppered Cotley Estate Rump of Beef. Sticky beef brisket stuffed Yorkshire puddings
Slow roasted Cotley reared Pork Leg, bramley apple & rhubarb sauce
Beechridge farm Chicken supreme, sausage & date stuffing
Buttered seasonal greens & carrots, braised red cabbage, root vegetable mash
Smoked cheddar mac n cheese, bacon & chive crumb
roasties & proper gravy

Fish

Grilled bream fillet, mussel & charred corn chowder, sauteed samphire, blood orange dressing £22 (gf)

Beer battered haddock fillet, minted crushed peas, chunky chips, orange & fennel tartare sauce £18

At The

**COTLEY
INN**

OUR SUPPLIERS

When we talk about food miles at The Cotely Inn, we really mean meters. Whether it's Ruby red Devon cattle in the field opposite, Nigel the shepherd's lovely lambs, our very own pigs in the paddock next to the car park or our seasonal greens from our kitchen garden, we aim to source as much of our produce as locally & sustainably as we can.

Our ethos also extends to smoking our own meat, fish & dairy in our home smoker, and putting Jasper our resident Labrador to good use on the local shoot.

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 Coteleys attitude in helping 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 own 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

Bread, Chutney & Preserves

All Made in house

Ice cream

Baboo Gelato - Bridport, Dorset

