

SUNDAY

SHARPENERS

Bens Famous Bloody Mary	£10
A Bloody Shame (non-alcoholic)	£5.50
English Sparkling - Nyetimber	£14.00
Blanc de Blancs (175ml)	

BOOZE - FREE

Guinness 0%	£6.00
Seedlip & tonic	£6.00
Thatchers 0%	£4.50

SNACKS

Mixed olives	£5
BBQ pulled pork bon bons, pineapple & chilli chutney	£6
Homemade bread, wild garlic & lemon oil	£4.50
Salt & pepper squid, sriracha mayonnaise	£7

STARTERS

Nduja scotch egg, pear BBQ sauce, pickled fennel & compressed pear salad	£10 (GF/DF)
Dressed Devon white Crab, hash brown, wild garlic emulsion, jalapeño, granny smith apple	£12 (GF/DF)
White onion soup, smoked almond & basil dressed butter beans, focaccia roll	£9 (GF*/DF*/N)
Whipped burrata, beetroot hummus, pumpkin seed honeycomb, pickled forced rhubarb	£10 (GF/V)

MAINS

Cotley reared leg of Pork, onion & sausage meat stuffing, bramley apple sauce	£23 (GF*/DF*)
Black peppered Cotley Estate Rump cap of Beef, honey roasted carrot puree	£24 (GF*, DF*)
Sweet potato, wild garlic & walnut roast, wild garlic & linseed pesto, proper veggie gravy	£20 (V, N)
Lemon thyme & garlic roasted Beechridge farm Chicken breast, pig in blanket	£22 (GF*/DF*)

All mains are served with:

Root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire pudding & proper

gravy
Sharing Board (minimum two people) £30 per person

Peppered Cotley Estate Rump cap of Beef. Slow cooked beef shin stuffed Yorkshire puddings

Slow roasted Cotley reared Pork, bramley apple sauce

Beechridge farm Chicken supreme, sausage & onion stuffing

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

Smoked cheddar cauliflower cheese

roasties & proper gravy

FISH

Roasted Stone bass fillet, Mussel & charred corn chowder, samphire, fried new potatoes, seaweed chilli crisp, pickled cucumbers £25 (GF)

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

Please inform us if you have an allergy or an intolerance when ordering. Not all allergies are listed, we really wouldn't want anybody getting sick because that's really boring!

At The
**COTLEY
INN**

VE (Vegan) V (Vegetarian) DF (Dairy Free) GF (Gluten Free) Dishes marked with an Asterix (*) can be altered to meet dietary requirements. Game dishes may contain shot.

OUR SUPPLIERS

When we talk about food miles at The Cotley 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 Cotley's 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

