

# MENU

## SHARPENERS

Sloe Gin Negroni	£12.50	BOOZE-FREE	£6.00
Spicy Margarita	£12.50	Guinness 0%	£6.60
English Sparkling -		Seedlip & tonic	£4.20
Nyetimber Blanc de Blancs (175ml)	£14.00	Somerset Cider -Thatchers Zero	£5.50
		Nosecco	

## 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, basil & smoked almond pesto, butter beans, focaccia roll £9 (GF\*/DF\*)  
Burrata, beetroot hummus, pumpkin seed honeycomb, pickled forced Rhubarb £10 (GF)

## MAINS

- Slow cooked Cotley estate chuck steak & mushroom cottage pie, wild garlic & parmesan mash,  
winter greens, hazelnut dressing £26 (GF)  
Honey roasted Elston farm Pork Belly, rhubarb ketchup, January king cabbage, crown prince squash,  
pudding, tarragon & mustard jus £26 (GF/DF)  
Roasted Stone bass fillet, Mussel & charred corn chowder, samphire, fried new potatoes,  
seaweed chilli crisp, pickled cucumbers £25 (GF)  
Roasted cauliflower, lyonnaise potato terrine, maple glazed shallots, watercress chimmichurri & smoked  
almond dukkha £21 (GF/DF/V)

## SIDES

- Chunky chips (+truffle & parmesan £1) / Tenderstem broccoli & truffle mayonnaise /  
Cafe de Paris buttered new potatoes / Chimmichurri dressed roasted carrots  
All £5

## PUB CLASSICS

- Cotley Estate Lamb burger, spiced lamb shoulder, chilli sauce,  
pickled red onions, wild garlic mayonnaise, pickled chilli, winter slaw & chunky  
chips £19 (DF\*, GF\* - £1 supplement)  
Cajun fried halloumi burger, Swiss cheese, hot honey aioli, pickled red onions,  
winter slaw & chunky chips £18 (V/DF\*)  
Beer battered haddock fillet, minted crushed peas, chunky chips, orange & fennel tartare sauce £18(DF\*)  
Cotley Estate treacle cured Flat iron steak, served with harrissa butter, creamed spinach topped  
with beef fat crumb, bitter leaf salad, chips £27 (GF\*/DF\*)

*At The*

**COTLEY  
INN**

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!

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 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 parts of the animal. This philosophy aligns with The Cotleys' 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



## **We'd love your support!**

If you've enjoyed a drink, a meal or even a stay at The Cotley Inn, please help us by voting for us in the next round of The Trencherman's Guide Awards! It's easy, just scan this barcode and follow the instructions.