



The Cottage
IN THE WOOD

HOTEL - RESTAURANT - BAR

Where time is yours

Embrace the good stuff

Please let the team know of any allergies or intolerances. Not all ingredients or allergens are listed.

*F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide*

A discretionary 10% service charge will be added to your bill.

SAMPLE DINNER MENU

3 COURSE £55

SNACK

BREAD G, M

HOMEMADE BREAD – CULTURED BUTTER

VELOUTÉ

WYE VALLEY ASPARAGUS & POTATO VELOUTÉ – JERSEY ROYAL POTATOES

EGG YOLK

E, M, C, MU, SU

CHICKEN

CONFIT CHICKEN TERRINE – REMOULADE – PICKLED SHALLOT - RADISH

E, C, MU, SU

SALMON

HOME CURED LOCK DUART SALMON – DILL - CUCUMBER

CRÈME FRAICHE – SMOKED SALMON BELLY - CAVIAR

F, E, L, M MU, SU

BEETROOT

ROASTED BEETROOT – RAGSTONE CHEESE MOUSSE – APPLE

WALNUTS - BITTER LEAVES

M, E, NU, SU, G

PORK

SLOW COOKED PORK BELLY – BRAISED CHEEK – WHITE ONION

YOUNG LEEK – TURNIP – CHARCUTERIE SAUCE

M, C, MU, SU

COD

STEAMED COD LOIN – SPRING CABBAGE – WILD GARLIC

SMOKED BACON SAUCE – ENGLISH ASPARAGUS

F, MO, M, C, MU, SU

LAMB (£8 SUPPLEMENT)

COTWOLD LAMB LOIN – SLOW BRAISED NECK FILLET – PURPLE SPROUTING BROCCOLI

GREEN HERB & HAZELNUT PESTO – POTATO – EWES CURD – LAMB FAT SAUCE

M, C, MU, NU, SU

SPRING VEGETABLE

SPRING VEGETABLE & WHITE BEAN SALAD

EWES CURD – HAZELNUT PESTO

M, C, MU, NU, SU

SIDES £5

POTATO M

ROASTED NEW POTATOES.

GARLIC HERB BUTTER

TENDERSTEM BROCCOLI

DASHI EMULSION, ALMONDS

F, E, MO, S, GL, CR, N, SU

BUTTERED GREENS M

CAVOLO NERO, PEAS, CABBAGE,

KALE, LEEKS

FRIES

ROSEMARY SLATTED FRIES

SAMPLE TASTING MENU

PER PERSON £75

SNACKS

BREAD

HOMEMADE BREAD – CULTURED BUTTER

G, M

SALMON

HOME CURED LOCK DUART SALMON – DILL – CUCUMBER

CRÈME FRAICHE – SMOKED SALMON BELLY – CAVIAR

F, E, L, M, MU, SU

CHICKEN

CONFIT CHICKEN TERRINE – REMOULADE – PICKLED SHALLOT – RADISH

E, C, MU, SU

COD

STEAMED COD LOIN – SPRING CABBAGE – WILD GARLIC

SMOKED BACON SAUCE – ENGLISH ASPARAGUS

F, MO, M, C, MU, SU

LAMB (*£8 SUPPLEMENT*)

COTWOLD LAMB LOIN – SLOW BRAISED NECK FILLET – PURPLE SPROUTING BROCCOLI

GREEN HERB & HAZELNUT PESTO – POTATO – EWES CURD – LAMB FAT SAUCE

M, C, MU, NU, SU

CHEESE

BARRON BIGARD, TOASTED FRUIT LOAF, TRUFFLE HONEY

SU, G, M, E, NU

PANNA COTTA

BUTTERMILK & VANILLA PANNACOTTA – PASSION FRUIT

M, G, E

CHOCOLATE

64% CHOCOLATE DELICE – BANANA – FEUILLETINE – RUM BANANA CHIP ICE CREAM

35% DULCEY CHOCOLATE AERO – MILK TUILE

E, L, M, G, NU, SU

COFFEE, TEA, PETIT FOURS £5. 5

SAMPLE DESSERTS

CHOCOLATE

64% CHOCOLATE DELICE – BANANA – FEUILLETINE – RUM BANANA CHIP ICE CREAM

35% DULCEY CHOCOLATE AERO – MILK TUILE

E, L, M, G, NU, SU

RHUBARB

POACHED YORKSHIRE RHUBARB – VANILLA CHEESECAKE MOUSSE

STEM GINGER BISCUIT – RHUBARB SORBET

E, L, M, G

PISTACHIO

PISTACHIO CAKE – LEMON – WHITE CHOCOLATE – MATCHA TEA

E, L, M, G, NU

CHEESE *£3.5 SUPPLEMENT*

SELECTION OF 3 BRITISH CHEESES – BISCUITS – GRAPES – CHUTNEY

M, G, E, C, NU

Dessert Wines

GRAPE / REGION	WINE NAME	75ML	BOTTLE
SAUTERNES BORDEAUX, FRANCE	PETIT GUIRAUD 2016	£8	£36 37.5CL
SZAMORODNI SWEET / FURMINT TOKAJ, HUNGARY	SZAMORODNI, DORGO VINEYARD 2015	£9.5	£49 37.5CL
MOSCATO PIEDMONT, ITALY	D'ASTI "CASCINETTA", VIETTI 2016	£7.5	£32 50CL
RIESLING NIAGARA, CANADA	"ICEWINE". STRATUS VINEYARDS 2015	£13	£59 37.5CL

Liqueur Coffees

IRISH - DOUBLE ESPRESSO, DOUBLE CREAM, JAMESON	£9
CALYPSO - DOUBLE ESPRESSO, DOUBLE CREAM, TIA MARIA	£9
FRENCH - DOUBLE ESPRESSO, DOUBLE CREAM, COURVOISIER	£9
JAMAICAN - DOUBLE ESPRESSO, DOUBLE CREAM, RED LEG SPICED RUM	£9
IRISH CREAM - DOUBLE ESPRESSO, DOUBLE CREAM, BAILEYS	£9
ITALIAN - DOUBLE ESPRESSO, DOUBLE CREAM, AMARETTO	£9
GERMAN - DOUBLE ESPRESSO, DOUBLE CREAM, LUXARDO	£9

Coffee & Tea with Petit Fours £5. 5

CAFETIERE PER PERSON	ASSAM	RED BERRY
ESPRESSO SINGLE/ DOUBLE	BREAKFAST BLEND	JASMINE
AMERICANO	CAMOMILE	LAPSANG SOUCHONG
LATTE/ FLAT WHITE / CAPPUCINO	DARJEELING	PEPPERMINT
MOCHA/ HOT CHOCOLATE	EARL GREY	ROOIBOS
	DECAFFEINATED	

