



Starters

Soup of the day

Sourdough, homemade whipped butter £7 (VE, GF*)

Cotley Estate venison scrumpet

Brown sugar roasted squash, preserved blackcurrants, crispy kale £8 (GF, DF)

Coronation guinea fowl & smoked ham hock terrine

Orange, pickled carrot, coriander salad, treacle bread £8.50

Cashew crusted mackerel fillet

Smoked mackerel rillettes, charred cucumber, radish, kohlrabi remoulade, elderflower vinegar £9 (GF)

Somerset Goats cheese mousse

Charcoal oat biscuit, celeriac puree, salt baked candid beetroot, black olive oil £8 (V)

Main courses

Seed crusted bream fillet

Jerusalem artichokes, truffle, autumn kale & wild mushroom cassoulet, squid ink emulsion £18

Chalk stream trout

Smoked salmon mousse, celeriac fondant, braised baby gem, warm tartare sauce £18

Roasted pork tenderloin

Smoked garlic potato terrine, creamed spinach, glazed baby carrots, carrot & cumin puree £19.50 (GF)

Smoked Garden Beetroots

Crispy Tofu, maple braised kohlrabi, pickled blackberries, autumn kale, walnut dressing £17 (VE)

Marinated artichoke, puy lentil & orange salad

Radicchio, chicory, buffalo mozzarella, orange & soy dressing £13 (VE*, GF)

A 12.5% discretionary service charge will be added to tables of 8 or more, please do not feel obliged to pay this if you don't feel the service warrants it. Please let us know of any allergens before ordering. If you have any questions about the menu or specific dietary requirements, we'd be really happy to help.

GF – Gluten Free, DF – dairy free, V – vegetarian, VE – Vegan any symbols marked with an Asterisk can be altered to accommodate dietary requirements

Pub

Beer battered Haddock fillet

Minted crushed peas, chips, orange and fennel tartar sauce £15

The Cotley estate ruby red beef burger

Smoked bacon, blue cheese, burger sauce, lettuce, tomato, house slaw, chunky chips £15

Panko & sesame breaded aubergine & halloumi burger

Harissa mayo, pickled carrot, chunky chips & house slaw £13 (v)

Cotley Estate 8oz Rump steak £21

Cotley Estate 8oz Sirloin steak £26

Garlic buttered green beans, flat cap mushroom, peppercorn sauce, chips

Sides £4

Devon new potatoes

Caesar dress Cotley garden lettuce & parmesan

Maldon sea salt & black pepper chunky chips

Buttered Cotley garden greens

Don't forget to subscribe to our newsletter online and follow us on Instagram & Facebook to be the first to know what's going on, plus recipe secrets, kitchen gardening tips & more!

A 12.5% discretionary service charge will be added to tables of 8 or more, please do not feel obliged to pay this if you don't feel the service warrants it. Please let us know of any allergens before ordering. If you have any questions about the menu or specific dietary requirements, we'd be really happy to help.

GF – Gluten Free, DF – dairy free, V – vegetarian, VE – Vegan any symbols marked with an Asterix can be altered to accommodate dietary requirements