

MENU

SHARPENERS

Sloe Gin Negroni	£12.50
Tom Collins	£9.50
English Sparkling -	
Nyetimber Blanc de Blancs (175ml)	£14.00

BOOZE-FREE

Guinness 0%	£6.00
Seedlip & tonic	£6.60
Somerset Cider -Thatchers Zero	£4.20
Nosecco	£5.50

STARTERS

Ham hock & black pudding terrine, roasted bramley 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*)

Burrata, beetroot hummus, pumpkin seed honeycomb, pickled forced Rhubarb £10 (GF)

MAINS

Braised Beef short rib scrumpet, bourginon garnish, chargrilled Tenderstem, horseradish mash & blue cheese sauce £26 (GF)

Walnut crusted Beechridge Farm duck leg, wild mushroom, Cumberland sausage and white bean cassoulet, cavolo nero & sage pesto £26

Brixham market fish, prawn & mussel curried fish pie, brown butter mashed potato, purple sprouting broccoli & pickled shallots £21 (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 Ruby Red beef burger, sticky braised beef, Swiss cheese, hot honey aioli, pickled red onions, 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 Ruby Red sirloin steak, served with marmite & miso butter, chips, garlic & thyme roasted mushrooms, beer pickled onion ring £27 (GF*/DF*)

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

