

## Sunday lunch at The Cotley Inn

*Main course £15*

*2 Courses £20*

*3 courses £25*

### Starters

Soup of the day, sourdough, homemade whipped butter £7 (VE, GF\*)

Burrata, chargrilled white peach, romesco sauce, smoked almonds, pickled purple sprouting, chive oil £9 (V, GF\*)

Ham hock & chorizo terrine, wild garlic emulsion, whipped feta, shaved radish, soda bread £8 (GF\*)

Potted brown shrimp, house dill pickles, squid ink crackers £9

Cotley smoked Beechridge farm duck breast, rhubarb chutney, mustard dressed bitter leaves, hazelnut vinaigrette £9 (GF)

### Mains

Cotley Estate roasted leg of Lamb

or

Devon roast beef

Roast potatoes, smoked cauliflower cheese, garden greens, maple roasted carrots + parsnips, tarragon heritage beets, red cabbage + a Yorkshire pudding

Tarragon crusted Cornish Plaice fillet, garlic crushed jersey royals, saffron braised fennel, crispy mussels, bouillabaisse sauce £18 (GF\*)

Confit celeriac & wye valley asparagus, warm salad of heirloom tomatoes, basil emulsion, mint verde, shaved pecorino £17 (VE, GF)

If you have any dietary requirements, please let a member of staff know and we will happily assist you

## Desserts

70% coco chocolate ganache, pineapple carpaccio, Turkish delight, coconut & lime sorbet £8 (VE, GF)

Local Rhubarb Trifle, elderflower custard, pistachio Chantilly, lemon balm £9

Sticky Treacle Tart, Somerset cider brandy poached fig, *crème fraiche* £8

A selection of Somerset artisan cheeses, chutney, celery, grapes & crackers £10

Ice cream & sorbet – Baboo gelato, Dorset

£2.5 per scoop

Vanilla, chocolate chunk, blackberry ripple, salted caramel or crystalised ginger

Pear, sour cherry or rhubarb sorbet

## Today's Cheeses

### Longmans smoked Cheddar, Ditcheat

Longmans have been making cheddar for six generations. Their signature cheese, 1833 Vintage

Reserve Cheddar is matured for 24 months to reach its full potential. The cheese boasts a distinctive smokey and creamy background with a slightly crunchy texture that is a result of the natural development of calcium lactate crystals late in the ageing process.

### Tuxford & Tebbut Blue

This soft blue cheese is full veined with the milk imparting a very creamy taste. The family run dairy uses only the milk from local herds before adding starter cultures, vegetarian rennet and penicillin roqueforti.

### Cricket St Thomas Brie, Chard

Lubborn Somerset Brie is creamy with a fresh flavor and a soft edible white rind. The cheese becomes softer, richer and fuller in flavor as it ripens from the outside in.

### Capricorn Goat's Cheese, Chard

Somerset's Cricket St Thomas Cheese, this small, soft goats' cheese is washed in Somerset Cider Brandy. The cheese is inspired by the character of the French cheese *Époisses de Bourgogne*.

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