



THE COTLEY INN

Aperitif

Garden spritz £7.5

Cotley Elderflower, fizz & soda

Somerset cherry punch £8

Cherry brandy liqueur, juice, lime

Pimm's no. 1 cup £4.5

Pimm's, lemonade, fresh fruit

Starters

Soup of the day

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

Roasted butternut squash, orange & thyme giant couscous salad

Citrus confit, pumpkin seed pesto, toasted pecans £7.00 (V, VE)

Smoked beef brisket croquette

Heirloom tomato salad, basil & tomato jelly, pickled shallots, parmesan cracker £8.50 (GF*, DF*)

Black pepper cured Loch Duart salmon

Watercress emulsion, gin compressed cucumber, soaked golden raisins, crispy capers £8 (GF)

Cotley estate pigeon breast

Apple and cumin puree, pickled beetroot, beetroot reduction £10 (GF, DF) (may contain shot)

Main courses

Roasted Cornish hake fillet

Seaweed crushed potatoes, fennel & orange salad, crayfish butter £16 (GF)

Honey & sesame seed glazed monkfish on the bone

Bok choy, crispy seaweed, Thai green fish cake, pickled carrot, char siu £20

Roasted pork tenderloin

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

Cotley Garden Courgette Orzo Risotto

White lake goats curd stuffed courgette flower, toasted pine nuts, sauce vierge £17 (VE*)

Roasted summer squash, peach, radish & marinated artichoke salad

Toasted pecans, buffalo mozzarella, soy, chilli and ginger 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 Cod 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 10oz Rump steak £21

Cotley Estate 8oz bavette steak £18

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

Sides £4

Rosemary & chilli salted sweet potato fries

Devon new potatoes

Caesar dress Cotley garden lettuce & parmesan

Maldon & sea salt chunky chips

Buttered Cotley garden greens, bacon crumb

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