



*The boring bit - If you have an allergy or an intolerance you must inform us when ordering. Not all allergies are listed, we really wouldn't want anybody getting sick because that's really boring!  
Please be aware Game dishes may contain shot*

## Starters

Fennel and orange Cod gravadlax, saffron yoghurt, chickpea cracker, chilli & lime dressed cherry tomatoes £11 (DF\*, GF\*)

Chicken liver parfait, red wine & orange jelly, chicken skin granola, pickled shallot, roasted nut brioche £10.50 (GF\*)

Wye valley asparagus & potato soup, shaved asparagus, lemon & parmesan, homemade bread, garlic & chive butter £9 (DF, V)

Pan roasted King Prawns, nduja & garlic butter, toasted ciabatta, citrus aioli £11

Beetroot arancini, sunflower seed satay sauce, pickled radicchio, crispy chilli oil £10 (GF, DF, V)

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## Mains

Somerset Lamb rump, kofte kebab, honey siracha, braised carrot, potato fondant, pickled cucumber, rainbow chard, lemon thyme jus £28 (GF/DF\*)

Lemon peppered Cornish Hake fillet, purple sprouting broccoli, samphire, seaweed crushed new potatoes, potted shrimp butter, pickled lemon, tarragon oil £26 (GF/DF\*)

Herd roasted Beechridge farm chicken breast, chorizo potato terrine, wye valley asparagus, pea puree, pea & lemon salsa, red chimichurri £24 (GF)

Wild garlic tagliatelle, roasted hen of the woods mushroom, whipped burrata, truffled chilli honey, smoked almonds £21 (DF\*, V)

### Sides £5

Chunky chips (+Truffle & Parmesan £1)

Barbers vintage cheddar cauliflower cheese

Spring herb house slaw, toasted seeds

Crispy new potatoes, pumpkin seed & soft herb pesto

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## Pub

Cotley estate ruby red beef burger, sticky braised beef, vintage Somerset cheddar, bourbon BBQ sauce, pickled jalapeños, lettuce, house slaw, chunky chips £18 (DF\*, GF\* - £1 supplement)

Chickpea falafel burger, Somerset goats' cheese, red pepper, garlic mayonnaise, rocket, house slaw, chunky chips £17.50 (V, GF\*, DF\*)

Beer battered haddock fillet, minted crushed peas, chunky chips, curried tartare sauce £18.00 (DF\*)

Cotley Estate Ruby Red Sirloin steak, café de Paris butter, Koffman fries, watercress & shallot salad £29 (GF\*/DF\*)

If you have any dietary requirements or allergies we should be aware of then please let one of the team know when ordering your food.  
VE – Vegan V – Vegetarian DF – Dairy Free GF – Gluten Free Dishes marked with an Asterix (\*) can be altered to meet dietary requirements.

## Our suppliers

When we talk about food miles at The Cotley Inn, we really mean meters. Whether it's the Ruby red Devon cattle in the field opposite, Nigel the shepherd's lovely lambs, our very own pigs in the paddock next to the carpark or seasonal greens & herbs from our kitchen garden, we aim to source as much of our produce as we can locally and sustainably.

Our ethos also extends to smoking our own meat, fish and dairy in our home smoker, and putting Jasper our resident Labrador to good use on the local shoot!

Our commitment to a very local menu and our own produce not only supports our local suppliers but means we can be 100% honest about the origin of our ingredients.

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 Cotley's attitude in helping to reduce waste.

If we aren't able to source our ingredients ourselves, we work closely with a number of South West based suppliers;

### **Fruit & Vegetables**

Goosemoore food service, Marsh Barton, Exeter    Our 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

### **Breads, chutneys & preserves**

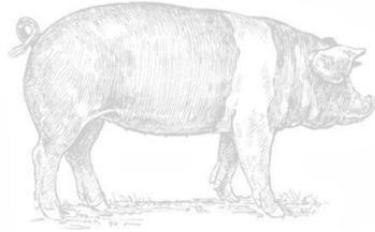
All made in house

### **Ice creams**

Baboo Gelato – Bridport & in house

### **Crockery**

Coffee cups & saucers – Barrington Pottery, Barrington



12.5% discretionary service charge will be added to tables of 6 or more, please do not feel obliged to pay this if you don't feel the service warrants it. 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!