



*The Cottage*  
IN THE WOOD

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HOTEL - RESTAURANT - BAR

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*Where time is yours*

*Embrace the good stuff*

*Please let the team know of any allergies or intolerances. Not all ingredients or allergens are listed.*

*F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard  
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide*

*A discretionary 10% service charge will be added to your bill.*

SAMPLE DINNER MENU  
3 COURSES £55 PER PERSON

SNACK

BREAD G, M

HOMEMADE BREAD – AMPERSAND BUTTER

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SOUP

WATERCRESS & JERSEY ROYAL SOUP – FRESH HORSERADISH  
POTATO & HERB SALAD  
E, M, C, MU, SU

BEEF (£5 SUPPLEMENT)

HEREFORD AGED BEEF TARTARE – PICKLED MUSHROOMS  
NASTURTIUM – EGG YOLK PUREE – CROUTONS  
E, SU, G, MU

TROUT

CHALK STREAM TROUT – CUCUMBER – CRÈME FRAICHE – DILL  
F, E, M, G, CR, SU

TOMATO

ISLE OF WIGHT TOMATOES – GOATS CHEESE – BASIL – BLACK OLIVE BRIOCHE  
F, E, S, M, G

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CHICKEN

ROASTED CHICKEN BREAST – FINE BEANS  
KOHLRABI – SPRING ONION – ROASTED CHICKEN SAUCE  
M, C, MU, SU

MONKFISH

ROASTED LOIN OF MONKFISH – TENDERSTEM BROCCOLI  
SMOKED BONE SAUCE – CHILLI DRESSING  
F, MO, M, C, SU

LAMB (£8 SUPPLEMENT)

LOIN OF COTSWOLDS LAMB – SPICED BELLY – POACHED APRICOTS  
HERB COUS COUS – LAMB SAUCE – ISLE OF WIGHT TOMATO  
E, F, S, M, C, G, MU, NU, SU

SUMMER VEGETABLES

GOATS CURD – ISLE OF WIGHT TOMATO  
HERB COUS COUS – SUMMER VEGETABLES  
E, S, G, M, NU, SU

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SIDES £5

POTATO M

ROASTED NEW POTATOES.  
WILD GARLIC HERB BUTTER

FRIES

GARDEN ROSEMARY SALT

BUTTERED GREENS M

PEAS, CABBAGE, LEEKS

COURGETTES

LEMON OIL

# SAMPLE TASTING MENU

TO BE ENJOYED BY THE WHOLE TABLE  
*£75 PER PERSON*

## SNACKS

### BREAD

HOMEMADE BREAD – AMPERSAND BUTTER  
G, M

### TROUT

CHALK STREAM TROUT – CUCUMBER – CRÈME FRAICHE – DILL  
F, E, M, G, CR, SU

### BEEF

HEREFORD AGED BEEF TARTARE – PICKLED MUSHROOMS  
NASTURTIUM – EGG YOLK PUREE – CROUTONS  
E, SU, G, MU

### MONKFISH

ROASTED LOIN OF MONKFISH – TENDERSTEM BROCCOLI  
SMOKED BONE SAUCE – CHILLI DRESSING  
F, MO, M, C, SU

### LAMB

LOIN OF COTSWOLDS LAMB – SPICED BELLY – POACHED APRICOTS  
HERB COUS COUS – LAMB SAUCE – ISLE OF WIGHT TOMATO  
E, F, S, M, C, G, MU, NU, SU

### CHEESE

BARON BIGOD – TOASTED FRUIT LOAF – TRUFFLE HONEY  
SU, G, M, E, NU

### STRAWBERRY

ENGLISH STRAWBERRY – ALMOND FINANCIER  
CRÈME FRAICHE ICE CREAM – STRAWBERRY SORBET  
E, M, G

### CHOCOLATE

64% CHOCOLATE CREMEUX – CHERRY – TONKA BEAN CUSTARD  
CHERRY SORBET – COCOA NIB TUILE  
E, L, M, G, NU, SU

## SAMPLE DESSERTS

### CHOCOLATE

64% CHOCOLATE CREMEUX – CHERRY – TONKA BEAN CUSTARD  
CHERRY SORBET – COCOA NIB TUILE  
E, L, M, G, NU, SU

### STRAWBERRY

ENGLISH STRAWBERRY – ALMOND FINANCIER  
CRÈME FRAICHE ICE CREAM – STRAWBERRY SORBET  
E, M, G

### CHEESE

(£3.5 SUPPLEMENT)  
SELECTION OF 3 BRITISH CHEESES – BISCUITS  
GRAPES – CHUTNEY  
M, G, E, C, NU

## *Dessert Wines*

GRAPE / REGION	WINE NAME	75ML	BOTTLE
SAUTERNES BORDEAUX, FRANCE	PETIT GUIRAUD 2016	£8	£36 37.5CL
SZAMORODNI SWEET / FURMINT TOKAJ, HUNGARY	SZAMORODNI, DORGO VINEYARD 2015	£9.5	£49 37.5CL
MOSCATO PIEDMONT, ITALY	D'ASTI "CASCINETTA", VIETTI 2016	£7.5	£32 50CL
RIESLING NIAGARA, CANADA	"ICEWINE", STRATUS VINEYARDS 2015	£13	£59 37.5CL

## *Liqueur Coffees*

IRISH - DOUBLE ESPRESSO, DOUBLE CREAM, JAMESON	£9
CALYPSO - DOUBLE ESPRESSO, DOUBLE CREAM, TIA MARIA	£9
FRENCH - DOUBLE ESPRESSO, DOUBLE CREAM, COURVOISIER	£9
JAMAICAN - DOUBLE ESPRESSO, DOUBLE CREAM, RED LEG SPICED RUM	£9
IRISH CREAM - DOUBLE ESPRESSO, DOUBLE CREAM, BAILEYS	£9
ITALIAN - DOUBLE ESPRESSO, DOUBLE CREAM, AMARETTO	£9
GERMAN - DOUBLE ESPRESSO, DOUBLE CREAM, LUXARDO	£9

## *Coffee & Tea with Petit Fours £5.5*

CAFETIERE PER PERSON	ASSAM	RED BERRY
ESPRESSO SINGLE/ DOUBLE	BREAKFAST BLEND	JASMINE
AMERICANO	CAMOMILE	LAPSANG SOUCHONG
LATTE/ FLAT WHITE / CAPPUCINO	DARJEELING	PEPPERMINT
MOCHA/ HOT CHOCOLATE	EARL GREY	ROOIBOS
	DECAFFEINATED	