



*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.*

# Set Lunch Menu

## SAMPLE

3 courses - £29

### BREAD

HOMEMADE BREAD – AMPERSAND BUTTER

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### SOUP

WATERCRESS & JERSEY ROYAL SOUP – FRESH HORSERADISH

POTATO & HERB SALAD

E, M, C, MU, SU

### BEEF

BEEF TARTARE – PICKLED ENOKI MUSHROOMS – NASTURTIUM

BEEF FAT & JELLY – EGG YOLK PUREE – CROUTONS

E, SU, G, MU

### TOMATO

ISLE OF WIGHT TOMATOES – GOATS CHEESE MOUSSE – BASIL

F, E, S, M, G

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### BEEF

SLOW BRAISED BLADE OF BEEF – CHARRED BROCCOLI

BROWN BUTTER MASH – BLACK GARLIC

M, SU, C, NU, G

### CROQUETTE

SMOKED COD & TROUT CROQUETTE – TENDERSTEM BROCCOLI

SMOKED BONE SAUCE – CHILLI DRESSING

F, MO, M, C, 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 <sup>M</sup>

ROASTED NEW POTATOES.

GARLIC HERB BUTTER

#### BUTTERED GREENS <sup>M</sup>

PEAS, CABBAGE, LEEKS

#### COURGETTES

LEMON OIL

#### FRIES

GARDEN ROSEMARY SALT

# SAMPLE

## *Tasting Lunch Menu*

*£55 Per Person*

TO BE ENJOYED BY THE WHOLE TABLE

LAST ORDER FOR TASTING MENU IS 1:30PM

### SNACKS

#### BREAD

HOMEMADE BREAD – AMPERSAND BUTTER

G, M

#### TOMATO

ISLE OF WIGHT TOMATOES – GOATS CHEESE MOUSSE – BASIL

F, E, S, M, G

#### BEEF

BEEF TARTARE – PICKLED ENOKI MUSHROOMS – NASTURTIUM

BEEF FAT & JELLY – EGG YOLK PUREE – CROUTONS

E, SU, G, MU

#### 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

#### PANNA COTTA

BUTTERMILK – RASPBERRY – PEACH

M

#### STRAWBERRY

ENGLISH STRAWBERRY – ALMOND FINANCIER

CRÈME FRAICHE ICE CREAM – STRAWBERRY SORBET

E, M, G

## 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	