

THE COTTAGE INN MENU

FOOD ALLERGEN NOTICE

Some of our dishes contain allergens.

Should you have any food allergies or intolerances please notify your server before ordering.

Many of our dishes are or can be prepared on request with gluten-free ingredients or substitutions e.g. gluten-free bread, gluten-free gravy etc. However, these dishes are prepared in a kitchen common with gluten containing ingredients & although every care is taken to avoid cross-contamination we cannot guarantee that our dishes are 100% free from gluten. These dishes are marked on the menu as "GF".

****Please ensure that you inform your server that you require the Gluten-Free(GF) option****

Please note that we do not add a service charge to your bill, gratuities are only at the customer's discretion.

STARTERS & LIGHT BITES

Homemade Soup of the Day(GF) £6

Served with warm crusty bread

Chef's Recipe Kipper Pate(GF) £8

Served with salad garnish & warm crusty bread

Crispy Potato Skins(GF) £6

Served with barbecue sauce & garlic mayonnaise

Breaded Brie Wedges £9

Served with Chilli Jam

SALADS(GF) Fresh salad greens, peppers, tomatoes, red onion & cucumber with French Dressing:

Prawns Marie-Rose £10

Crab Mayonnaise £10

Cheddar Cheese £8

Kettle Ham & Coleslaw £9

Caesar Salad £11

Salad greens with slices of warm chicken breast, Croutons, Parmesan shavings & Caesar dressing

SIDE ORDERS

Homemade Chips or Skinny Fries(GF) £3

Homemade Chips & Cheese(GF) £4

Beer Battered Onion Rings £4

Garlic Bread £3

Garlic Bread with Cheese £4

New Potatoes(GF) £3

Stilton Sauce(GF) £3

Peppercorn Sauce(GF) £3

Bread Roll £1

Gluten-free Bread Roll(GF) £2

Side Salad(GF) (balsamic or French Dressing) £5

SEAFOOD MAINS

Seafood Mornay(GF) £19

Salmon, Scampi tails, Haddock & Prawns bound in a white wine cream topped with melted cheddar served with seasonal vegetables & new potatoes or homemade chips or skinny fries

Bouillabaisse(GF) £20

Monkfish, Salmon, Scampi tails, Haddock, Prawns & Crevette in a tomato, onion, white wine & Saffron sauce served with warm crusty bread

Beer Battered Haddock(GF) Large £16 Small £12

Served with Homemade Tartare Sauce, Homemade Chips or Skinny Fries, & Garden or Mushy Peas

Breaded Scampi Large £14 Small £11

Served with salad garnish, Homemade Tartare Sauce, Homemade Chips or Skinny Fries, & Garden or Mushy Peas

Seafood Platter(GF) To share: £26 For one: £15

Prawns Marie-Rose, Smoked Salmon, Crab Mayonnaise, Kipper Pate, Sweet Pickled Herring & Crevettes served with salad garnish & warm crusty baguette

VEGETARIAN

Quorn Burger (Vegan) £13

“Buttermilk Chicken” style Quorn Burger with lettuce & Vegan Mayo in a floured bap served with Salad & Homemade Chips or Skinny Fries

Thai Syle Vegetable Curry (GF & Vegan) £13

A warming blend of red curry paste, coconut milk, peppers, mange tout, green beans & cauliflower served with steamed rice & poppadum

OTHER MAINS

8oz Ribeye Steak(GF) £25

Served with Tomato, Mushroom, Onion Rings, House coleslaw, Salad & Homemade Chips or Skinny Fries

Horseshoe Gammon Steak(GF) £17

Served with Fried Egg, Tomato, Garden Peas & Homemade Chips or Skinny Fries

Steak & Ale Cobbler £14

Tender chunks of slow cooked steak with Root Vegetables in Guinness gravy topped with a homemade cheddar & rosemary scone served with Seasonal Vegetables & Homemade Chips or Skinny Fries or New Potatoes or mash

Pan-Fried Liver & Bacon(GF) £15

Served in a rich onion gravy on creamy mashed potato served with a side of seasonal vegetables

Hunter’s Chicken(GF) £15

Whole Chicken breast topped with Barbecue sauce, Bacon & Mozzarella served with side salad & Homemade Chips or Skinny Fries

Creamy Peppercorn Chicken(GF) £14

Sliced whole chicken breast in a creamy green peppercorn sauce served with steamed rice & seasonal vegetables

8oz Angus Burger £15

Topped with Bacon & Cheddar served in a Brioche bun with Beer Battered Onion Rings, Salad, House coleslaw & homemade chips or skinny fries

Chicken Burger £14

Crunchy coated chicken burger served in a Brioche bun with lettuce & mayonnaise, served with Salad, House coleslaw & homemade chips or skinny fries

Classic Beef Bolognese £14

Linguine topped with a classic Bolognese sauce served with garlic bread

PIZZA

10" stone baked pizza base topped with a tomato & herb sauce (Gluten-free base also available):

Pepperoni £13

Margherita £12

Meat Feast: Pepperoni, Ham & Spicy Chicken £15

Vegetarian: Mushrooms, Peppers, Red Onion & sweetcorn £13

Vegan: as Vegetarian but with Vegan Mozzarella £14

KID'S MENU all £8 each

Haddock Goujons Breaded Scampi Chicken Goujons Pork Sausages

All served with homemade chips or skinny fries and Garden Peas or Baked Beans

Creamy Cheesy Pasta Linguine in a creamy cheese sauce served with Garlic Bread

Classic Bolognese Linguine topped with a classic Bolognese sauce served with Garlic Bread

DESSERTS all £8 each

Sticky Toffee Pudding with Custard or Cream

Caramel Apple Betty (GF) served warm with Custard or Cream or Ice-Cream

Cheesecake of the Day with Cream or Ice-Cream

Syrup Sponge (GF) served warm with Custard, Cream or Ice-Cream

Chocolate Brownie served warm with Cream or Ice-Cream

Vegan Chocolate Brownie (GF) served warm with Vegan Cream or Vegan Ice-Cream

ICE CREAMS

1-SCOOP £2

2-SCOOPS £3

3-SCOOPS £4

DODDINGTON'S DAIRY:

Simply Vanilla

Real Strawberry

Lemon Meringue

Utter Chocolate

Fudge Chunk

Double Ginger

Vegan Vanilla)

Raspberry Sorbet (Vegan & gluten-free)

The Cottage Inn

SUNDAY LUNCH MENU

STARTERS & LIGHT BITES

Homemade Soup of the Day(GF) £6
Served with warm crusty bread

Chef's Recipe Kipper Pate(GF) £8
Served with salad garnish & warm crusty bread

Crispy Potato Skins(GF) £6
Served with barbecue sauce & garlic mayonnaise

TRADITIONAL SUNDAY ROAST

with roast & mashed potatoes, roast parsnips, homemade Yorkshire Pudding,
Seasonable vegetables & rich gravy (Gluten-free gravy & Yorkshire Pudding available on request):

	Large	Small
Beef Topside	£14	£12
Leg of Lamb	£15	£13
Chicken Breast with sage & onion stuffing	£13	£11
Pork Loin with sage & onion stuffing	£13	£11
Slice of each roast meat	£16	£14
Vegetarian meat-free	£11	£9
Vegetarian with Vegan sausages	£12	£10

or try our

HOMEMADE GIANT YORKSHIRE PUDDING filled with a single roast selection as above **£17**
or a slice of each roast **£19**

SEAFOOD MAINS

Beer Battered Haddock(GF) Large **£16** Small **£12**
Served with Homemade Tartare Sauce, Homemade Chips or Skinny Fries, & Garden or Mushy Peas

Breaded Scampi Large **£14** Small **£11**
Served with salad garnish, Homemade Tartare Sauce, Homemade Chips or Skinny Fries, & Garden or Mushy Peas

VEGETARIAN

Quorn Burger (Vegan) £13
"Buttermilk Chicken" style Quorn Burger with lettuce & Vegan Mayo in a floured bap served with Salad & Homemade Chips or Skinny Fries

Thai Syle Vegetable Curry (GF & Vegan) £13
A warming blend of red curry paste, coconut milk, peppers, mange tout, green beans & cauliflower served with steamed rice & poppadum

OTHER OPTIONS FOR KID'S all £8 each

Haddock Goujons **Breaded Scampi** **Chicken Goujons** **Pork Sausages**
All served with homemade chips or skinny fries and Garden Peas or Baked Beans