



Winter 2011

Starters

Soup of the day	£6.00
Grilled goat's cheese, char-grilled vegetables, sweet chilli dressing	£7.00
Prawn & crab cocktail	£9.50
John Ross smoked salmon, brown bread & butter	£10.50
The Cottage Inn fishcake, tartare sauce	£7.50/14.00
Chicken liver pâté, red onion marmalade, toast	£7.50
Homemade game terrine, cumberland sauce, toast	£8.00

Boards

Grilled goats cheese, beetroot & pesto salad, char-grilled winter vegetables, spicy filo parcel	£13.00
Smoked salmon mousse, potted crab, anchovies & herrings, warm toast	£15.00
Chicken liver pâté, game terrine, cured meat of the day, red onion marmalade, warm toast	£15.00

Main Courses

Butternut squash risotto, parsnip crisps (with or without Cajun chicken breast)	£13.50 / 16.50
Pan fried duck breast with orange sauce, potato Dauphinoise, spinach	£18.50
Slowly braised pork belly, crackling, mashed potatoes & leeks, apple sauce	£16.00
The Cottage Inn steak & kidney pudding, mashed potatoes	£17.50
Slow roasted half shoulder of lamb, roasted root vegetables, rosemary & garlic jus	£19.50
Aberdeen Angus fillet steak, slow roasted tomato, thick cut chips, forestière sauce	£26.00
Char-grilled 10oz rib eye steak, field mushroom, slow roasted tomatoes, thick cut chips, peppercorn sauce	£19.50

Sides

Mashed potatoes	£3.00	Thyme roasted butternut squash	£4.00
Thick cut chips	£3.00	Steamed broccoli	£3.50
Potato Dauphinoise	£4.00	Steamed spinach	£4.00
Roasted winter vegetables	£3.50	Mixed/green salad	£4.00

Bread & butter £2.00