

THE COTT INN DARTINGTON

SAMPLE SUNDAY MENU

STARTERS

- Mushroom broccoli and watercress soup, crusty bread (g) (v) **£5.00**
- Crispy panko braised pig's cheek, salt & pepper squid rings, aioli & watercress (g) **£7.50**
- Classic prawn & smoked salmon cocktail, granary bread (g) **£6.00**
- Quicke's twice-baked cheese soufflé, cheese sauce, mixed leaves (g) (d) **£7.50**
- Hand cut panko squid rings, chilli jam & mixed leaf salad (g) **£7.00**

MAINS

- Roast Dartington 'Ruby Red' beef with Yorkshire pudding, horseradish hollandaise, roast potatoes, vegetables, red wine gravy (g) **£13.95**
- Roast Buckfastleigh pork loin, stuffing, crackling, apple sauce, vegetables, roast potatoes & red wine gravy (g) **£13.95**
- Devon corn-fed free range chicken, stuffing, bread sauce, vegetables, roast potatoes & red wine gravy (g) **£13.95**
- Dartington free range leg of lamb, roast potatoes, vegetables, red wine gravy & mint hollandaise **£13.95**
- Pan-fried fillet of sea bream, spinach-crushed new potatoes, green beans, samphire, Salcombe crab velouté **£16.00**
- Nut Roast, roast potatoes, seasonal vegetables and vegetarian red wine jus (g) (v) **£13.00**

DESSERTS

- Lemon & passionfruit posset, raspberry compote & shortbread (g) **£6.95**
- Mixed berry and rosemary crumble with clotted cream (d) **£6.50**
- Gluten-free sticky toffee pudding with vanilla ice cream (d) **£6.50**
- Lemon tart, raspberry sorbet and berries (g) **£6.50**
- Gluten-free chocolate & hazelnut brownie, salted caramel ice cream, chocolate sauce (d) **£6.50**
- Selection of Selection of Salcombe dairy ice creams (g) **£6.00**
- Local cheese board: Sharpham brie, Devon Blue, Quicke's mature cheddar, chutney, celery, grapes & biscuits (g) (d) **£8.50**