

THE COTT INN DARTINGTON

STARTERS

Classic Cott Inn prawn cocktail, tempura prawn, lobster aioli, mini loaf (s, d, g) **£9.95**

Chicken liver parfait brûlée, tomato chutney, grilled brioche (g, d) **£9.50**

Crispy Camembert cheese wedges, chilli jam, dressed leaves, balsamic reduction (v, g, d) **£8.50**

Panko squid rings, lobster aioli, dressed leaves (s, g) **£9.50**

Crab, crayfish & Parmesan arancini, aioli, salsa verde (s, d) **£9.95**

Vegan sautéed organic Dartington mushrooms, garlic, cashew nut cream, hazelnut pesto, grilled sour dough (g, n, ve) **£9**

Selection of warm baked breads, olives, olive oil & aged balsamic of Moderna (g) **£7**

Halloumi fries, sweet chilli dip (d, v) **£7**

MAINS

Ginger beer & soda battered Brixham-landed fresh fish, chips, pea purée, seaweed salt, chargrilled lemon, tartare sauce **£17**

Pie of the day, rosemary salt chips **OR** creamy Parmesan & garlic mash, buttered greens, jug of gravy (g, d) **£18** (please allow 20 mins cooking time)

Chicken supreme stuffed with 'Nduja, ricotta & sage, prosciutto, crushed potato, chorizo, grilled baby gem, white wine & cream sauce, crispy chicken skin, sweetcorn purée (d) **£19**

Seafood chowder: selection of Brixham-landed fish, mussels and king prawns cooked in white wine, fennel, saffron & cream, grilled sourdough, lobster aioli (d, g, s) **£18**

Pan-fried sea bream fillet, pea purée, crushed potato, buttered greens, squid & cheese croquette, salsa verde, crevette bisque (d, g, s) **£19**

Beetroot & ricotta tortelloni, artichoke, pea, spinach, sage & white wine cream sauce, Parmesan, rocket, truffle oil (v, g, d) **£17**

Local steak of the day, 28-day aged, grilled tomato, Portobello mushroom, onion rings, chips, peppercorn or blue cheese sauce (g, d) **£27**

Crispy Camembert salad, roasted beetroot, peppers, balsamic onions, pomegranate molasses & pomegranate seeds, chilli jam, crispy onions, tomato chutney, grilled sourdough (v, g, d) **£16**

Vegan grilled aubergine cannelloni, spiced sweet potato, tomato & lentil ragu, toasted almonds, sauté garlic potatoes, artichoke & sundried tomato salad (ve, n) **£17**

Seafood salad, smoked mackerel pate, prawns, crevette, smoked salmon, new potatoes, lobster aioli, salsa verde, grilled sourdough (s, g, d) **£18**

Dartington Ruby Red beef burger, seeded brioche bun, baconnaise, tomato chutney, skinny fries, Monterey Jack or blue cheese (g, d) **£16**

Add: smoked streaky bacon **£1.50** onion rings (g) **£1.50** Add smoked bbq pulled beef rib **£2**

South Korean spicy chicken burger, with kimchi 'slaw, sliced pickles & skinny fries (d, g, se) **£16**

Veggie burger, smoked Applewood cheese, aioli, skinny fries, onion rings (v, d) **£15**
(also available as vegan option on request / gluten-free available on request) Add: grilled halloumi **£1.50**

DIETARY REQUIREMENTS

Many dishes can be adapted to gluten-free. If you have any dietary requirements, please inform us – as dishes can be adjusted to suit you.
(g) contains gluten (d) contains dairy (v) vegetarian (ve) vegan (n) contains nuts (s) shellfish (se) sesame

SIDES

Truffle & parmesan 'skin-on' fries, aioli (v, d) **£5**

Skinny fries (v) **£4**

Hand-cut chips (v) **£4**

Buttered greens, hazelnut butter (d, n) **£4.50**

Rocket & parmesan salad, aged balsamic vinegar (d, v) **£4**

PIZZAS

12" SOURDOUGH BASE, GLUTEN-FREE/VEGAN AVAILABLE

Margherita: tomato, mozzarella, sun-dried tomatoes,
fresh basil & oregano (d, g) **£12** (vegan option available)

Serrano ham, rocket, balsamic, Parmesan, tomato & mozzarella (d, g) **£14**

Dartington wild mushrooms, rocket, pesto, tomato & mozzarella (d, g, n, v) **£14** (vegan option available)

Pulled smoked confit Dartington beef, bbq sauce, spring onion,
jalapeños, tomato & mozzarella (d, g) **£14**

Pepperoni, olives, confit garlic, tomato & mozzarella (d, g) **£14**

Lemon & chive king prawns, spinach, dill crème fraiche, tomato & mozzarella (d, s, g) **£15**

Additional toppings £1 each: Jalapeños, olives, rocket,
chorizo, pepperoni, sun-dried tomatoes, roasted red peppers

DESSERTS

Rich dark chocolate ganache, salted caramel,
vanilla Chantilly cream, fresh berries (d) **£7.95**

Pavlova, vanilla Chantilly, fresh berries, toasted almond (d, n) **£7.95**

Sticky toffee pudding, salted caramel ice cream, caramelised banana (d) **£7.95**

Vanilla & white chocolate panna cotta, raspberry sorbet, shortbread (d, g) **£7.95**

Selection of Yarde Farm ice creams, shortbread & chocolate sauce (d) **£7**

Selection of Yarde Farm sorbets, shortbread & fruit compôte (d) **£6.50**

Cheese board: selection of local Devon cheeses, served with artisan crackers,
tomato chutney, walnuts, grapes, Dartington honeycomb, celery (d, g, n) **£11**



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