

# THE COTT INN DARTINGTON

## STARTERS

Selection of Chef Lee's artisan warm breads, olives, olive oil & aged balsamic (se) (g) **£9**

The 'Classic Cott Inn prawn cocktail', tempura prawn, crevette, lobster aioli, mini loaf (s) (g) (d) **£12**

Chicken liver parfait brûlée clarified tarragon butter, salted chicken crackling crust, tomato chutney, grilled brioche (g) (d) **£10**

Vegan sautéed organic wild mushrooms, garlic, lemon & cashew nut cream, hazelnut pesto, grilled sourdough (g) (n) (ve) **£10**

Scotch egg, duck rilette, panko breadcrumbs, piccalilli, mustard aioli (g) (d) **£12**

Tempura battered cauliflower, spiced gochujang sauce, kimchi slaw, aioli, toasted sesame seeds (n) (se) (s) **£9.50** Also available as vegan option

Halloumi fries, chilli jam (d) (v) **£9**

## MAINS

Dartmoor wild venison gluten-free sausages, creamy parmesan, rosemary & garlic mash, onion & red wine gravy, miso butter carrots (n) **£19**

Coq au Cidre: Pan roasted free-range Crediton chicken breast, leg braised in cider, mushroom & pancetta sauce, squash purée, buttered greens, dauphinoise potato (d) **£24**

Ginger beer & soda battered Plymouth-landed fresh fish, chips, pea purée, seaweed salt, chargrilled lemon, tartare sauce **£19**

Crispy Camembert salad, roasted beetroot, peppers, balsamic onions, pickled walnuts, chilli jam, crispy onions, tomato chutney, grilled sourdough (v) (d) (g) (n) **£18**

Pie of the day, rosemary salt chips or creamy parmesan rosemary & garlic mash, buttered greens, jug of gravy (g) (d) **£20**

Veggie burger with seeded brioche bun, smoked Applewood cheese, onion rings, aioli, skinny fries, tomato chutney (v) (d) (g) (se) **£18** also available as vegan / gluten-free option

Seafood chowder: selection of Plymouth-landed fish, cooked in white wine, fennel, saffron & cream, grilled sourdough, lobster aioli (d) (g) (s) **£20**

Wild mushroom, cranberry & Sharpham brie Wellington, fondant potato, buttered greens, squash purée, smoked almonds, Madeira cream sauce (g) (d) (n) **£22**

Local 28-day aged steak, grilled tomato, Portobello mushroom, onion rings, handcut chips, peppercorn or blue cheese sauce (g) (d) **£30**

Seafood salad: prawn Marie Rose, smoked mackerel paté, crevette, smoked salmon, lobster aioli, crispy capers, grilled sourdough, salsa verde, new potatoes (s) (g) (d) **£19**

Beetroot, roasted onion and feta cheese ravioli, white wine, sundried tomato and sage cream sauce, toasted hazelnuts, rocket, truffle oil (g) (d) (n) **£19** Also available as vegan option

Glendale Farm Dartington Ruby Red burger, seeded brioche bun, baconnaisse, tomato chutney, skinny fries, Monterey Jack or blue cheese (g) (d) (se) **£19**

Add: smoked streaky bacon **£1.50** Onion Rings (g) **£1.50**

*Please see our SPECIALS BOARD*

## 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

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## SIDES

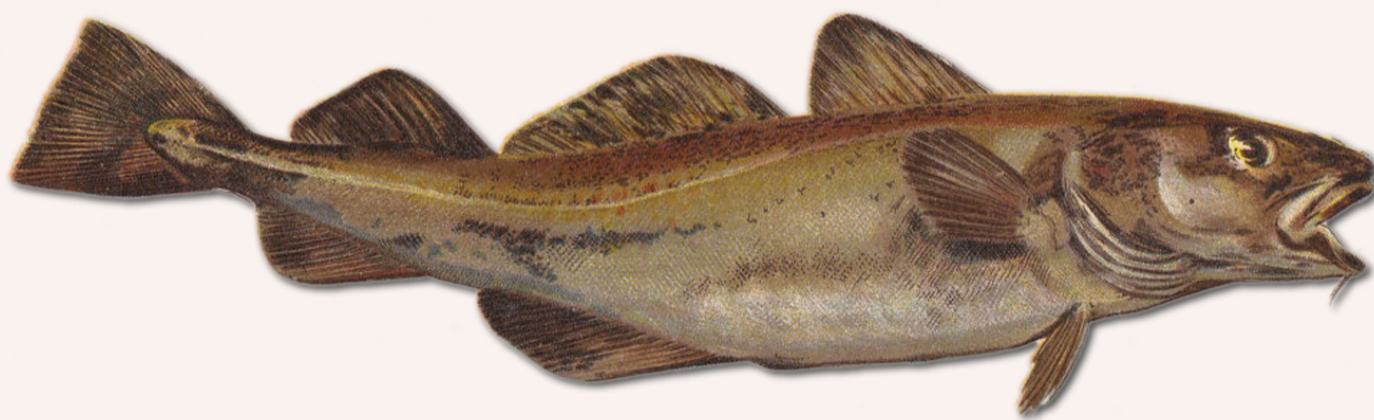
- Truffle & parmesan 'skin-on' fries, aioli (v) (d) **£6**  
Skinny fries (v) **£5** Hand-cut chips (v) **£5**  
Buttered greens, hazelnut butter (d) (n) **£5** Dressed mixed leaf salad (v) **£4**  
Rocket & parmesan salad, aged balsamic vinegar (d) (v) **£5**

## DESSERTS

- Rich dark chocolate & salted caramel tart, clotted cream & berries (d) (n) (g) **£9**  
Sticky toffee pudding, salted caramel ice cream, caramelised banana (d) **£9**  
Lemon posset, elderflower jelly, macaron, berry compôte (d) (n) **£9**  
Selection of local ice creams, shortbread, chocolate sauce and berries (d) **£8**  
Selection of local sorbets, shortbread & fruit compôte (d) **£8**  
Artisan local cheese board, crackers, tomato chutney,  
walnuts, grapes, celery (d) (g) (n) **£13**

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CODE  
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## COTT INN FISH N' CHIPS



EVERY TUES EVE **£29** FOR **TWO**

Not available during Bank Holidays

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