

THE COTT INN DARTINGTON

STARTERS

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

'Classic Cott Inn Prawn Cocktail', tempura prawn, crevette, lobster aioli, mini loaf (G D S) **£12**

Chicken liver parfait brûlée, tomato chutney, grilled brioche (G D) **£11**

Crispy pork belly, apple miso caramel, pickled mustard seeds, kimchi slaw (G Se So) **£12**

Halloumi fries, chilli jam or beetroot ketchup & pomegranate molasses (D V) **£10**

Tofu & vegetable spring rolls, teriyaki sauce, dressed leaves (G V Ve So) **£10**

MAINS

Local 28-day aged steak, grilled tomato, Portobello mushroom, onion rings, hand-cut chips, peppercorn or blue cheese sauce (D) **£34**

Coq au cidre: pan-roasted chicken breast stuffed with mushrooms and truffle, leg braised in cider, mushroom & pancetta sauce, squash purée, buttered greens, fondant potato, crispy chicken skin (D) **£25**

Ginger beer & soda battered Brixham-landed fresh fish & handcut chips, pea purée, seaweed salt, chargrilled lemon, tartare sauce **£19.75**

Pie of the day, rosemary salt chips or creamy Parmesan & garlic mash, buttered greens, jug of gravy (G D) **£23**

Curried lentil cottage pie, saag aloo potato topping, seasonal greens (V Ve) **£21**

Seafood chowder: selection of Brixham-landed fish, cooked in white wine, fennel, saffron & cream, grilled sourdough, lobster aioli (G D S) **£23**

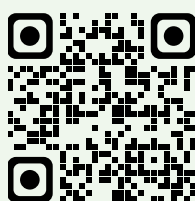
Crispy Camembert salad, roasted beetroot, peppers, balsamic onions, pickled walnuts, chilli jam, crispy onions, tomato chutney, grilled sourdough (G D V N) **£19**

Glendale Farm Dartington Ruby Red burger, seeded brioche bun, baconnaise, tomato chutney, skinny fries, Monterey Jack or blue cheese (G D Se) **£21.50**

Devon pork sausages, creamy Parmesan mash, onion & red wine gravy, buttered greens (G D) **£20**

Wild mushroom, brie & cranberry Wellington, fondant potato, buttered greens, squash purée, mushroom & Madeira sauce (G D V) **£24**

**CHEFS DAILY
SPECIALS**



WIFI?

DIETARY MARKERS

Many dishes can be adapted to gluten-free. If you have dietary requirements inform us – as dishes can be adjusted to suit you.

G - Contains gluten **Se** - Sesame seeds **D** - Contains dairy **S** - Contains shellfish

So - Contains soya **V** - Suitable for vegetarians **Ve** - Suitable for vegans **N** - Contains nuts **F** - Contains fish

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SIDES

Truffle & parmesan 'skin-on' fries, aioli (D V) £7
Skinny fries (V Ve) £5 Hand-cut chips (G V) £5
Buttered greens & toasted pine nuts (D V N) £5 Dressed mixed leaf salad (V) £4
Rocket & Parmesan salad, aged balsamic vinegar (D V) £5

DESSERTS

Vegan chocolate ganache, hazelnut praline, blood orange sorbet, Kirsch cherries (V Ve N) £10
Sticky toffee pudding, warm pudding, vanilla ice cream (D) £10
White chocolate & orange pannacotta, Cointreau, spiced gingerbread (G D) £10
Meringue, vanilla Chantilly cream, berry coulis, winter berries (D) £10
Selection of local ice creams, shortbread & chocolate sauce (D V) £9
Selection of local sorbets, shortbread, fruit compôte (Ve) £9
Artisan local cheese board, Sharpham brie, Devon Blue, mature cheddar, crackers, tomato chutney, walnuts, celery, grapes (G D N) £14

COTT INN FISH N' CHIPS



EVERY TUES EVE **£30** FOR **TWO**

Not available during Bank Holidays

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