



JANUARY MENU

STARTERS

Seasonal Soup of the day (v)	£5
King prawns garlic butter chilli salad	£6.5
Goats cheese beetroot walnut balsamic (v)	£5.5
Smoked ham hock terrine piccalilli crostini	£5.5
Wild mushroom cream chive toasted brioche (v)	£5.5

MAINS

8oz Aged Sirloin homemade chips mushroom tomato watercress salad	£18
Nottinghamshire Pork tenderloin mustard mash cider jus kale	£12
Butternut squash gnocchi cream spinach parmesan toasted seeds (v)	£10
Pan roast Salmon sauté potato hollandaise watercress crispy capers	£12
Baked Cod Provencal vegetables new potato dill oil	£12
Vegetable red curry wild rice mango chutney (v)	£10
Sides chips / salad / vegetables / new potatoes	£2.5



BAR MENU

Sandwiches | white or brown bread | salad | vegetable crisps **£6.5**

- mature cheddar cheese & chutney
- honey roast ham & tomato
- tuna mayonnaise
- smoked salmon & cream cheese

Chef's Honey Roast Ham | egg | chips | watercress salad **£10**

Lincolnshire Sausage | mash | onion gravy **£10**

Battered Cod | chips | peas | tartar sauce **£10**

Free range Egg omelette | chips | salad
ham / mushroom (v) / cheese (v) / red onion (v) **£8**

Goats cheese | beetroot | salad | walnuts | balsamic (v) **£9**

The Cottage Caesar salad **£9**
Add chicken or smoked salmon **£12**

8oz Beef burger | chips | onion rings | salad **£11**

Cajun chicken burger | chips | onion rings | salad **£11**

Cheese board | biscuits | chutney **£8**

Please see your server for today's specials and desserts

All our food is made fresh to order and we try our best to support local producers, if you have any allergies please make your server aware.