

FOOD MENU

BREAKFAST

Scone - clotted cream - Cottage jam	3,5
★ Scone of the day - clotted cream - Cottage jam	4
Yoghurt - rhubarb - citrus curd - granola	6,5
Toast - marmite butter - cheese	6
Hartog raisin bread - matured cheddar - home made apple syrup	7,5
<i>Add bacon</i>	+ 2
Sweet Cottage Breakfast	10
<i>Scone - clotted cream - Hartog raisin bread - butter - cheese - home made jam - yoghurt with rhubarb, curd and granola</i>	
Eggs on Hartog wholemeal bread or white toast	
<i>Omelet / poached / scrambled / fried</i>	7,5
Extra's (price per item)	
<i>Onion / fresh herbs / thyme tomato / cheese</i>	+ 1
<i>Cheddar / baked beans</i>	+ 1,5
<i>Bacon / pickled chillies</i>	+ 2
<i>Sausage / mushrooms / green asparagus</i>	+ 2,5
<i>Hot smoked salmon</i>	+ 3
Omelet - cheddar - onion - pickled chillies	10,5
Omelet - chard - cheese - bacon - herbs	11,5
Scrambled eggs - hot smoked salmon	
- watercress - horseradish	11
Fried eggs - chili butter - tomato chutney	
- parmesan cheese	10,5
★ Eggs of the day	<i>dagprij</i>
Full Cottage Breakfast	12,5
<i>Eggs - sausage - bacon - thyme tomatoes - mushrooms - home made baked beans - bread or toast</i>	
Veggie Cottage Breakfast	12
<i>Eggs - thyme tomatoes - mushrooms - onion - herbs - pickled chillies - home made baked beans - bread or toast</i>	
Vegan Cottage Breakfast	12
<i>Thyme tomatoes - mushrooms - piccalilli - onion - herbs - watercress - pickled chillies - home made baked beans - Hartog wholemeal bread</i>	

SANDWICHES

Steak & onion sandwich	12
+ <i>blue stilton</i>	+ 2
Pork belly sandwich - piccalilli	11
Welsh rarebit - cheddar - stout	10
Toast - anchovy butter - mushrooms - green asparagus	11,5
+ <i>poached eggs</i>	+ 2
Toast - smoked mackerel - shallot mayo - pickled radishes	10

STARTERS & SNACKS

Sausage rolls - ketchup - mustard	6,5
Mushroom rolls - ketchup - mustard	6,5
Sausages - piccalilli	8
Pork belly - bean chutney - hazelnuts	7
Prawns - tomato - chili butter	7
Toast - anchovy butter - mushrooms - green asparagus	7,5
Welsh rarebit - cheddar - stout	6,5
Paté - pickled chillies - onion chutney - crackers	7
Full Cottage sharing platter	16,5
Cheese board - home made chutneys	10,5
★ Scotch egg - piccalilli (<i>limited supply</i>)	7,5

COMFORT FOOD

Grilled steak - blue stilton - roast potatoes - watercress - pickled radish	19
★ Fish of the day	19
Butter beans - rainbow chard - tomato - summer savoury - sourdough - ricotta salata	17
Mussels - whisky - smoked trout	16,5
Confit duck leg - mustard-cider sauce - roseval - chard - mustard caviar	20
Ploughman's salad - watercress - beetroot - matured cheddar - chicory - apple - walnut - piccalilli dressing	13,5
Green & white asperge - new potatoes - peas - caper dressing - poached egg	15
+ <i>hot smoked salmon</i>	+ 3
+ <i>pancetta</i>	+ 2
Pie sweet potato - wild garlic - leek - blue stilton	16
Pie chicken - bacon - cider - leek	16,5
Cottage pie - lamb mince - green asparagus - peas - mash - cheddar	16,5
Veggie Cottage pie - green asparagus - peas - butter beans - mash - cheddar	16

CAKE & DESSERTS

Triple Ginger cake - toffee sauce	5,5
★ Scone & Butter Pudding - custard	5,5
Cheesecake - citrus curd	5,5
Chocolade fudge slice - salted caramel	4
Mokka slice - hazelnut brittle (<i>vegan</i>)	4,5
Crumble - almond - rhubarb - clotted cream	7
Vanilla ice cream - roasted pears - caramel - hazelnut	5,5
English cheeses - raisin bread - apple syrup	7,5

SUNDAY ROAST

★ Every week we are serving a weekly changing Sunday roast with all the trimmings (of course we serve a vegetarian option too)	20 19
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★ We'd love to tell you all about our changing dishes!

Do you have any food allergies? Please notify us!