

FESTIVE MENU

BREAKFAST

Scone - clotted cream - Cottage jam	4,5
Scone of the day - clotted cream - Cottage jam	5
Yoghurt - blackcurrant - citrus curd - granola	7,5
Hartog raisin bread - matured cheddar - home made apple syrup	9
<i>Add bacon</i>	+ 4
Sweet Cottage Breakfast	12
<i>Scone - clotted cream - Hartog raisin bread - butter - cheese - home made jam - yoghurt with curd, blackcurrant and granola</i>	
Eggs on Hartog wholemeal bread or white toast	9,5
<i>Omelet / poached / scrambled / fried</i>	
Extra's (price per item)	
<i>Onion / fresh herbs</i>	+ 1
<i>Cheese / baked beans / thyme tomato</i>	+ 2
<i>Cheddar / pickled chillies</i>	+ 3
<i>Sausage / mushrooms / bacon</i>	+ 4
<i>Hot smoked salmon</i>	+ 5,5
Omelet - cheddar - onion - pickled chillies	15
Poached eggs - hot smoked salmon - dill dressing	15
Fried eggs - chili butter - - tomato chutney - parmesan cheese	15
Eggs of the day	
Full Cottage Breakfast	16
<i>Eggs - sausage - bacon - thyme tomato - mushrooms - home made baked beans - Hartog bread or white toast</i>	
Veggie Cottage Breakfast	15
<i>Eggs - thyme tomato - mushrooms - onion - fresh herbs - pickled chillies - home made baked beans - Hartog bread or white toast</i>	
Vegan Cottage Breakfast	14,5
<i>Thyme tomato - mushrooms - piccalilly - onion - fresh herbs - watercress - pickled chillies - home made baked beans - Hartog wholemeal bread</i>	

SANDWICHES

Turkey sandwich - pulled turkey - gravy - bacon - cranberry ketchup - cornichons	17
Veggie Christmas sandwich - mushroom-chestnut paté - oyster mushrooms - veggie gravy - cranberry salsa	17
Steak & onion sandwich <i>add blue stilton</i>	15 +3
Toast - smoked mackerel - shallot mayo - pickles radishes - pickled onion	15
Welsh rarebit - cheddar - stout - onion chutney	15

SMALL DISHES

Christmas spiced nuts	5,5
Sausage rolls - ketchup - mustard	8,5
Mushroom rolls - ketchup - mustard	8,5
Prawn cocktail - grey shrimps	11
Mini Yorkshire pudding - smoked salmon - horseradish	11
Mushroom-chestnut pate - cranberry salsa - crackers	9
Potted duck - cranberry sauce - toast - cornichons	11
Starter mussels - whisky - smoked trout	12
Baked camembert - sourdough - chutneys	18,5
Full Christmas snack platter	23
Kaasplank - huisgemaakte chutneys	18,5

FESTIVE PLATES

Turkey roulade - stuffing - gravy - Hasselback potato - carrots - sprouts - parsnips - cranberry sauce	24
Veggie Wellington - pumpkin, chestnut & nuts - - veggie gravy - Hasselback potato - carrots - Sprouts - parsnips - cranberry sauce	24
Grilled steak - blue stilton - rosemary potatoes - red cabbage salad	22,5
Fish of the day - prawn bisque - roseval potatoes - fennel and parsley salad	23,5
Salad - fried pears - chicory - charmeur goat's cheese - walnuts - sweet onions - maple syrup dressing	17
Mussels - whisky - smoked trout	19,5
Game pie - venison - pheasant - celeriac - prunes	21
Steak and ale pie - carrot - silver onion	19,5
Pie cauliflower - truffled cheese	19,5

SIDES

Pigs in blankets - cranberry ketchup	9
Hasselback potatoes - parmesan - herb mayo	8
Brussels sprouts - carrots - parsnips - cranberry salsa	8

CAKES & DESSERTS

Triple ginger cake - toffee sauce <i>add mokka custard</i>	7 +1,5
Cheesecake - citrus curd	6,5
Scone & Butter Pudding - custard	7
Chocolate fudge slice - salted caramel	5
Mokka slice - hazelnut brittle (vegan)	5,5
Crumble - apple - cranberry - almond - clotted cream	8,5
Vanilla ice cream - fried pears - caramel - pistachio	7,5
English cheese - raisin bread - apple syrup	12

Do you have any food allergies? Please notify us!