

# The Ragged Cot

## Starters

<b>Artisan Bread &amp; Marinated Olives</b>	<b>5.50</b>
<b>Soup of the Day, Home Baked Crusty Bread</b>	<b>5.95</b>
<b>Confit Duck Hash, Butter Poached Egg, Sweetcorn Puree &amp; Endive</b>	<b>7.25</b>
<b>Goats Cheese Bon Bons, Seasonal Beets &amp; Apple Blossom</b>	<b>5.95</b>
<b>Thai Infused Mussels, Kaffir Lime Leaf, Lemongrass &amp; Coconut</b>	<b>7.25</b>
<b>Ham &amp; Smoked Chicken Terrine, Carrot Puree, Pickled Vegetables &amp; Fennel Loaf</b>	<b>7.95</b>

## Sandwiches

<i>(Available Lunchtime Only) with Salad &amp; House Chips</i>
Char-Grilled Chicken Club, Bacon, Soft Boiled Egg -
Seared Minute Steak, Caramalised Onions, Blue Cheese, Charred Sour Dough
<b>12.00</b>

## Main Courses

### Sides

Maple Glazed Chantannee  
Carrots & Rosemary,  
Garden Herb New Potatoes,  
House Chips, Skinny Fries,  
Cavolo Nero  
**3.50**

### Sauces

Peppercorn or Blue Cheese  
**2.50**

<b>Gloucester Old Spot Pork Tenderloin</b> <i>Colcannon Mash, Baby Carrots Garden Apple Puree &amp; Sweet Apple Jus</i>	<b>15.95</b>
<b>New Season Dorset Lamb Rump</b> <i>Dauphinoise Potatoes, Cavolo Nero &amp; Mint Jus</i>	<b>18.95</b>
<b>Pan Seared Fillet of Wild Sea Bass</b> <i>Crushed New Potatoes, Wilted Kale &amp; Sauce Vierge</i>	<b>16.95</b>
<b>Wild Mushroom &amp; Toasted Walnut Risotto,</b> <i>Parmesan, Truffle Oil &amp; Pea Shoot</i>	<b>13.95</b>
<b>8oz Rump Steak</b> <i>Plum Tomato, Portobello Mushroom, Skin on Fries &amp; Watercress</i>	<b>18.95</b>
<b>8oz Sirloin Steak</b> <i>Plum Tomato, Portobello Mushroom, Skin on Fries &amp; Watercress</i>	<b>22.95</b>
<b>Pan Seared Cotswold Chicken Supreme</b> <i>Fondant Potato, Baby Leek &amp; Fresh Kale, Lemon Thyme Jus</i>	<b>15.95</b>

## Ragged Cot Classics

<b>Ragged Cot Beer Battered Cod, Crushed Peas, House Tartare Sauce &amp; House Chips</b>	<b>12.95</b>
<b>Wiltshire Gammon, Charred Pineapple, Garden Peas &amp; Skin on Fries</b>	<b>12.95</b>
<b>Char-Grilled Beef Burger, Bacon, Tomato, Montgomery Cheddar, Brioche Bun, Slaw &amp; House Chips</b>	<b>12.95</b>

## Desserts

<b>White Chocolate &amp; Raspberry Crème Brûlée, Orange Shortbread</b>	<b>6.75</b>
<b>Blood Orange &amp; Vanilla Cheesecake, Black Pepper &amp; Macha Tuille</b>	<b>6.95</b>
<b>Chocolate &amp; Pistachio Brownie, Cherry Gel &amp; Honeycomb Ice Cream</b>	<b>6.95</b>
<b>Rhubarb Panna Cotta, Spiced Granola &amp; Rhubarb Gel</b>	<b>6.95</b>
<b>Chef's Selection of Winstones Ice Cream &amp; Sorbet</b>	<b>5.95</b>
<b>Ragged Cot Cheese Board, Homemade Tomato Chutney, Mixed Biscuits</b> <i>Gloucester Brie, Quickest Mature Cheddar, Cashel Blue</i>	<b>7.50</b>

Book Today  
For Sunday  
Lunch  
**12pm - 8pm**  
**Weekly**