

Sunday Lunch....

At The Cot

Artisan Bread & Marinated Olives 5.50

To Begin

Soup of the Day with Home Baked Crusty Bread 5.95

Beetroot & Feta Arancini, Beetroot Pure & Pea Shoot 6.95

Crayfish Salad, Marie Rose Dressing 6.95

Confit Duck Hash, Butter Poached Egg, Sweetcorn Puree & Endive 7.25

Ham & Smoked Chicken Terrine, Carrot Puree, Pickled Vegetable Salad & Croutes 7.95

Mains

Roast Loin of Cotswold Pork with Caramelised Apple Compote & Yorkshire Pudding 15.95

Roast Sirloin of English Beef with Yorkshire Pudding 16.95

Spring Roast Chicken with Lemon & Garlic 14.95

All Our Sunday Roasts are Served with Roast Potatoes & Panache of Seasonal Vegetables

Pavé of Scottish Salmon, Horseradish Mash, Samphire & Caper Berry Dressing 14.95

Goats Cheesecake, Confit Vegetables, Pickled Red Cabbage Puree 14.95

Char-Grilled Beef Burger, Bacon, Tomato, Montgomery Cheddar, Brioche Bun, Slaw & House Chips 12.95

Ragged Cot Beer Battered Cod, Crushed Peas, House Tartare Sauce & House Chips 12.95

Desserts

Caramelised White Chocolate Mousse, Raspberry Sorbet 6.95

Apple & Summer Berry Crumble, Vanilla Crème Anglaise 6.95

Salted Caramel Sticky Toffee Pudding, Rum & Raison Gelato 6.50

Rhubarb Panna Cotta, Spiced Granola & Rhubarb Gel 6.95

Chef's Selection of Artisan Gelato, Ice Cream & Sorbet 5.75

Ragged Cot Cheese Board – Gloucester Brie, Quickest Mature Cheddar, Cashel Blue
Homemade Tomato Chutney, Mixed Biscuits 7.50