MENU

**snifter**

200ml Bottle Prosecco 6.95 Gin Cocktail of the Week from 8.50 Bloody Mary 7.50

Old School Campari & Soda 4.50 C.C. & Ginger 6.50 Elderflower Presse 2.75

**to start**

***Charcuterie sharing board*:**

Serrano ham, Milano salami & Napoli salami,sun dried tomatoes, chimichurri oil, toasted sour dough 15.95

***Seafood sharing board:***

Cod goujons,smoked mackerel mousse, prawn & crayfish, whitebait, Marie rose, toasted sour dough 16.00

Soup of the day /toasted focaccia 6.50

Ragged Cot bread board: sourdough, granary & white miche, chimichurri oil 4.50

Smoked mackerel pate, focaccia crisp & dressed leaf 6.95

Goats cheese mousse, granola, beetroot puree / pea shoot 7.95

Haggis bonbons, bacon crumb, spiced apple 6.50

Whole baked rosemary & truffle oil Camembert, toasted black olive bread, mango & chilli relish 7.95

**pub classics**

Ragged cot beer battered fresh cod, pea puree, tartare sauce & choice of fries \*gluten free batter available\* 14.95

Chicken Katsu, pan fried chicken in panko crumbs, steamed rice, coconut & vegetable curry 14.95

Char-grilled hand cut Wiltshire gammon, brace of eggs 13.95

Charred loin of pork, fine beans, parsley mash & wholegrain mustard sauce 16.95

Char-grilled sirloin steak (8oz), vine cherry tomatoes 22.95

Spinach & field mushroom stroganoff & steamed rice 15.95

The Cot wagyu’ burger, grilled back bacon, hunter’s cheddar, pickled gherkin, dressed leaf, tomato & red onion, house slaw

side of skinny fries 14.95

Chicken burger, grilled back bacon, smoked Monterey jack, pickled gherkin, dressed leaf, tomato & red onion, house

slaw, side of skinny fries 14.95

 Artisan spiced bean burger (black beans, corn & lentil), dressed leaf, brioche bun, slaw & house skinny fries 13.00 Beetroot & quinoa burger (beetroot, onion confit & brown rice), dressed leaf, brioche bun, slaw & house skinny fries 13.00

**something extra**

wilted kale/fine green beans/ garden herb mash/double cooked chips/house salad/ tender stem broccoli 3.50

Peppercorn or blue cheese sauce, garlic butter 2.50

**and to finish**

Please see our separate dessert & Cheese menu from 6.00

Our food is freshly prepared, please be mindful of this, during busy periods, there may be a slight delay.

Please respect other diners & ensure that any children or dogs in your party are appropriately behaved.

Many of the recognised allergens are handled in our kitchens, including nuts.

If you have any concerns, please do not hesitate to talk to our team. All prices are inclusive of VAT.