

Sunday Lunch....

At The Cot

To Begin

Roasted Parsnip, Celeriac & Apple Soup - Home Baked Crusty Bread & Netherend Farm Butter	5.95
Pan Roasted Salmon - Soft Poached Egg, Toasted Ciabatta, Guacamole & Hollandaise Sauce	7.95
Pastrami Brisket - Smoked Caramelised Onion Puree, Cornichons, Caper Berries, Charred Baby Gem	7.25
Beetroot Cured Scottish Salmon - Horseradish Cream & Pea Shoot	7.95
Ham Hock & Pea Terrine - House Piccalilli, Dressed Leaf, Toasted Sourdough	6.95
Goats Cheese Mousse - Granola, Pea Shoot, Ciabatta Crisps	7.25

Sunday Lunch **Our Roasts are Served with Panache of Vegetables, Roast Potatoes & Extra Gravy**

Roasted Leg of Pork with Apple Compote, Sage Stuffing & Crackling	15.95
Roasted Rump of English Beef with Yorkshire Pudding	16.95
Roasted Wiltshire Gammon with Red Current Jus	15.95

The Rest

Scottish Salmon Pave - Fresh Kale, Herb New Potatoes, White Wine & Cream Sauce	16.95
Ragged Cot Beer Battered Cod , Peas, Tartare Sauce & House Skinny Fries	13.95
Kitchen Garden Vegetable Tart (V) - New Potatoes, Olives, Salad Leaf, Basil & Coriander Dressing	13.95
Butternut Squash Pie (V) with Mixed Bean & Cheese, Short Pastry Case, Chive Mash & Buttered Kale	16.95
Veggie Burger (V) - Lentil, Black Onion, Sesame Seed & Cumin Patty with Chipotle Mayo, Chilli Slaw, Baby Gen Lettuce, Tomato & Red Onion on Brioche Bap with Sweet Potato Fries	13.95

Desserts

Toffee Apple Cheese Cake - Salted Popcorn, Toffee Sauce & Green Apple Ice Cream	6.95
Fresh Bread & Butter Pudding - Clotted Cream	7.25
Chef's Selection of Artisan of Ice Cream & Sorbet (V) <i>*vegan sorbets*</i>	5.95
Blackberry and Apple Crumble Tart - Vanilla Custard	6.95
Ragged Cot Cheese Board - Homemade Tomato Chutney, Mixed Biscuits	7.50