



## THE COTTAGE

## MENU

## NIBBLY BITS

**BLISTERED PADRON PEPPERS**  4  
with extra virgin olive oil and Maldon sea salt [wg] [33Kcal]

**VELVETY HOUMOUS**  5.5  
with warm flatbread, crudités and extra virgin olive oil [588Kcal]


**MIXED MARINATED OLIVES**  3.5  
[wg] [239Kcal]

**HOISIN PORK BELLY BITES** 6  
with sesame seeds & spring onions [wg] [858Kcal]

**SOUTHERN FRIED VEGAN NUGGETS**  6.5  
with oak smoked BBQ sauce [372Kcal]


**BUFFALO CHICKEN WINGS** 5.5 / 10  
with Frank's RedHot™ sauce and ranch sauce [wg] [814Kcal] / [1627Kcal]


**BARBEQUE CHICKEN WINGS** 5.5 / 10  
with oak smoked BBQ sauce and aioli [wg] [844Kcal] / [1688Kcal]


**LOADED NACHOS**  9  
tortilla chips, Tickler cheese sauce, melted Cheddar, salsa, sour cream, guacamole & jalapeños [wg] [777Kcal]

+ pulled pork 3 [+610Kcal]




## : SALADS :


**NOURISH**  9.5  
Soy sauce roasted mushroom Buddha bowl with black wholegrain rice, shredded sesame cabbage & mooli, wakame seaweed, edamame beans and plum sauce [wg] [551Kcal]

**BLEATER**  9.5  
goats cheese, olives, roasted red peppers, pickled red onions, baby salad leaves, croutons, cucumber and balsamic reduction [wg] [pbo] [288Kcal]

**MOROCCAN BUDDHA BOWL**  9.5  
with harissa chickpea & orange salad, velvet houmous, sun-dried tomatoes, chargrilled vegetables, romaine lettuce, spring onions, seeds, avocado and a runny egg [pbo] [769Kcal]

## add extras to your salad

+ chicken [wg] [161Kcal] 3.5 | + avocado [wg] [169Kcal]  2  
+ grilled halloumi [wg] [338Kcal]  3.5  
+ runny egg [wg] [156Kcal]  2

 plant-based - all dishes with this symbol are made with plant-based ingredients

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## artisan pizzas

**HOMEMADE, HAND-STRETCHED DOUGH; TORCHED & GNARLED IN OUR BRICK OVEN**

2-4-1  
pizza every  
monday

**MARGOT** 10.5  
mozzarella and basil [wg] [pbo] [1085Kcal]

**TONI** 12.5  
spicy pepperoni, mozzarella and fresh chillies [wg] [1238Kcal]

**SHROOM**  11.5  
garlic mushrooms, tomato, mozzarella, spinach and Parmesan [wg] [pbo] [1126Kcal]


**ALOHA** 12  
pulled ham hock, tomato, mozzarella and pineapple [wg] [1062Kcal]


**DUKE** 14  
garlic prawns, 'nduja, mozzarella, spring onions and wakame [wg] [1510Kcal]

**PORKIN' TALL** 12  
with hoisin pork belly, mozzarella and spring onions [wg] [1749Kcal]




**POLLO** 12  
chicken, goats cheese, spinach, mozzarella, and roasted red peppers [wg] [1010Kcal]

**'NDUJA WANT ME** 12.5  
with mozzarella, 'nduja, honey and chillies [wg] [1600Kcal]

**MEZZE**  9  
houmous base, roasted red peppers, olives, sun dried tomatoes, garlic and red onions [wg] [no cheese] [1264Kcal]


**SQUEAKY**  12.5  
halloumi, sun dried tomatoes, chargrilled vegetables and pesto [wg] [1166Kcal]


## extra toppings

+ 'nduja [298Kcal] 2 | + garlic mushrooms [60Kcal]  1  
+ pepperoni [216Kcal] 2 | + chicken [132Kcal] 2  
+ ham hock [275Kcal] 1.5 | + olives [115Kcal]  1.5  
+ roasted red peppers [60Kcal]  1.5

## Desserts

**LOTUS BISCOFF™ CHEESECAKE**  5  
with whipped cream and biscoff sauce [520Kcal]


**DAIM™ TART**  5  
with whipped cream and chocolate sauce [wg] [492Kcal]

**ICE CREAM**  [wg] [10Kcal] 1 PER SCOOP  
vanilla | chocolate | strawberry | butterscotch  
raspberry ripple | mint chocolate chip



For all the allergen info, scan the QR code. Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate. [wg] gluten-free | [wg] gluten-free option available | [n] contains nuts | [pbo] plant-based option available. Adults need around 2000kcal per day


## one POTS

**MAC & CHEESE**  8  
macaroni pasta with Tickler Cheddar cheese sauce [1038Kcal]

+bacon 1.5 [162Kcal] | +'nduja 2 [298Kcal] | +mushroom  [60Kcal] 1

**BBQ BEEF BRISKET** 11.5  
slow cooked with bacon Boston beans [wg] [1036Kcal]

**BAKED GARLIC PRAWNS** 12.5  
with sesame black rice, wakame and plum sauce [wg] [797Kcal]

**COQ AU BIÈRE**  11.5  
beer braised chicken, balsamic onions, bacon, garlic, mushrooms and chicken jus [wg] [243Kcal]

**PLANT-BASED MEATBALLS**  10.5  
with rich tomato & basil sauce, prosociano cheese [619Kcal]

**SWEET POTATO & CHICKPEA CURRY**  11  
with basmati rice [wg] [632Kcal]




OUR ONE POTS  
PAIR PERFECTLY WITH  
A BREWPOINT BEER

## SIDES


**GARLIC FLATBREAD** [815Kcal]  4.5

**CHEESY GARLIC FLATBREAD**  5.5  
[973Kcal]


**ROASTED EDAMAME BEANS**  4.5  
with soy sauce, wakame seaweed, sesame and extra virgin olive oil [wg] [482Kcal]

**SESAME ASIAN SLAW**  4  
with cabbage, carrot, mooli, wakame seaweed, sesame and soy sauce [wg] [141Kcal]

**ROSEMARY & GARLIC CRUSHED POTATOES** [wg] [301Kcal]  4.5

**ROCKET SALAD**  5  
with basil, Parmesan and balsamic [wg] [220Kcal]

**HOUSE DIPS** 1  
jerk chilli  [wg] [69Kcal]   
garlic aioli [wg] [179Kcal]  
oak-smoked barbeque  [wg] [48Kcal]  
tongue torture chilli  [wg] [21Kcal] 

 vegetarian - all dishes with this symbol are suitable for vegetarians

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