### Pub Suacks & Nibbles

Pub Seafood

Mushroom, soy and black bean sausage roll, HP sauce (ve) ${}_{\mbox{(419 kca)}}$	4.95
Brixham smoked haddock rarebit (267 kcal)	6.50
Salt and pepper calamari, chilli ginger dipping sauce (327 kcal)	7.95

# THE OTTAGE SALTIC WHA

#### Side

Thick cut pub chips / with cheese (v) $_{(713\ \text{kcal})}$	4.25/5.50
Koffmann fries, garlic mayo, vegetarian Parmesan (v) (713 kcal)	4.75
Our house curry sauce (7/3 kcal)	1.50
Butcombe beer-battered onion rings (7/3 kcal)	3.50
Garlic ciabatta / with cheese (v) (713 kcal)	3.95/5.50
Spring greens, garlic butter (v) (713 kcal)	4.50

## Please take a look at our boards for daily warket specials

) 11.55	Puddings
53	Sticky date and toffee pudding,5.95toffee sauce, rum and raisin ice cream (v) (733 kcal)
$15.50 \\ 12.95$	Treacle tart, vegan vanilla ice cream, <b>6.50</b> candied pecans (ve) (957 kcal)
8.50 10.50 6.25	Apple and rhubarb almond crumble, vanilla6.50custard or vanilla ice cream (v)to share 11.50(537 kcal) (531 kcal) (556 kcal)
2.00	Nutella doughnuts, chocolate ice cream, <b>6.25</b> hazelnut praline (v) (513 kca)
14.50	Selection of Granny Gothardsper scoop 1.95ice creams and sorbets (v, veo) (146 kcal)
14.50	
5/13.50 12.50	Nearly full? Affogato; honeycomb 4.50   ice cream, espresso, little biscuit (v) (286 kcol) 4.50
2.00 19.95	<i>Food for thought;</i> 50p from every sale of this



Recycled (FSC) paper & designed for single use only

uo seatooa	Best Fish and C	hips!
Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal) $\propto$		'
Chalk Stream Farm trout fishcakes, watercress sauce, greens, grilled spring onions, poached Cla		g (648 kc

Cł egg (648 kcal) 7.95/13.95(1115 kcal) Brixham crab and king prawn linguine, garlic, chilli, vine tomatoes, parsley and lemon (951 kcol) 14.50 Severn & Wye smoked mackerel, watercress, chicory, new season potatoes, Clarence Court egg, horseradish dressing (507 kcd) 11.95



## Burgers & Saudwiches

The Cottage beef burger, streaky bacon, smoked Cheddar, BBQ relish, brioche bun, slaw, Koffmann fries (1272 kcal) Buttermilk fried free-range chicken burger, chipotle mayo, BBQ relish, lettuce, tomato, brioche bun, fries (1302 kcal) Brixham fish finger brioche roll, Butcombe Gold beer-battered fish, tartare sauce, vine tomato, gem lettuce (672 kcol) Chicken Milanese ciabatta, breaded free-range chicken, streaky bacon, Parmesan, aioli, gem lettuce (1018 kcal) The Allotment wrap, roasted cauliflower, rainbow slaw, red pepper hummus, pink onions, chipotle mayo (ve) (539 kcal) Add fried halloumi (750 kcal)

### Pub Favourites

The Cottage Ploughman's, Wiltshire ham, Wookey Hole cave-aged Cheddar quiche, Cropwell Bishop Stilton, caramelised apple chutney, pickled onion and egg, cornichons, sourdough, Netherend Farm butter (1202 kcal)	14.50
West End Farm gammon steak, thick cut chips, Clarence Court eggs, pineapple, piccalilli (1008 kcal)	14.50
Try this with our award winning and Bristol-born brew; Butcombe Stateside session IPA, 4.2% abv	
Artichoke, roasted garlic and truffle ravioli, crispy shallots, watercress, extra virgin rapeseed oil (ve) (406 kcal) (610 kcal)	7.75/13.50
Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) (729 kcal)	12.50
Add grilled free-range chicken (855 kca)	2.00
Stokes Marsh Farm 8oz rump; 28 day dry-aged steak, garlic butter, Koffmann chips, roasted mushroom, watercress (992	kcal) <b>19.95</b>
Add peppercorn sauce	2.00



Scan the QR code to order Calorie Info and pay on your device

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team. Allergen Info - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.

THE BURNT CHEF

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

#### Affer Driuks – ask for our range of brandies, whiskies, rums and liqueurs Espresso Martini

Bulleit Bourbon Old Fashioned	9.00
Classic Negroni	9.50

## Illy Coffee, Classico blend (v)

#### Dairy-free milks available

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Americano	2.60
Latte (133 kcal)	3.20
Cappuccino (120 kcal)	3.20
Espresso	Single 1.50 / Double 2.25
Flat white (95 kcal)	3.10
Black Forest 'Monbana' hot chocolate (403 kcal)	4.00
'Monbana' hot chocolate (272 kcal)	3.50
Mocha (221 kcal)	3.50

# Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week

Limoncello	50ml 9.30
Grenat Maury Lafage - red dessert wine	100ml 5.95
Valdivieso Eclat Botrytis Semillon - white dessert wine	100ml 6.95

### Cautou Teas, Bristol (v)

8.50

English breakfast (32 kcal)	2.50
Earl Grey	2.75
Peppermint	2.75
Jade Tips green	2.75
Lemongrass and ginger	2.75
Wild rooibos	2.75
Red berry and hibiscus	2.75
Chamomile	2.75

