

The Cottonworks

BISTRO

Sunday afternoons

Starter & main. 20
Starter, main & desert. 26



Burrata & baked fig salad, roasted hazelnuts, watercress. (v/voa/gfo)

Orange cured mackerel, boquerone mayonnaise, lemon preserve, fennel, dill.

Celeriac, burnt onion & truffle Soup. Pickled mushrooms. Toasted sourdough. (v/gfo/voa)

Pan-fried pigeon breast, baked Heritage beetroot, pickled beet purée, walnut. (+2 supp)



Dry aged strip loin of beef, roast potatoes, Yorkshire pudding,
baked celeriac, cauliflower cheese, greens, gravy.

Halibut, girolles, kale, salt baked celeriac, mushroom broth. (+5 supp)

Herb gnocchi. Dolcelatte, spinach, sautéed wild mushrooms. (v)

Confit duck leg, puy lentils, roast butternut, shallots, orange & cumin jus.

Roasties 4 Clapshot 4 Truffled cauliflower cheese 4 Extra gravy 2



Crema Catalana. Shortbread. (v)

Buttermilk pannacotta. blackberries & meringue. (gf/voa)

Cheeseboard, truffled honey, hazelnuts, figs, music paper bread.

Three cheeses (+4 supp) Five cheeses (+9 supp)

Please inform us of any allergies and intolerances.

v - vegetarian. vg - vegan. gfo - gluten free option. voa - vegan option available.

Sunday lunch: 12.30-4pm. Sample menu shown, dishes may alter. Children under eleven. 2 courses: 14.