

# The Cottonworks

BISTRO

Marinated Gordal Olives (v/vg) 3 Focaccia, Modena balsamic, Sardinian 'Fruttato' olive oil 4



Soup du Jour. Please see our chalkboard. (v/gfo/voa)	6
Mozzarella & baked fig salad, roasted hazelnuts, watercress. (v/voa/gfo)	7
Orange cured mackerel, boquerone mayonnaise, lemon preserve, fennel, dill.	7
Asturian Fabada Stew with chorizo, morcilla, white beans, pimentón.	8
Pan-fried pigeon breast, baked Heritage beetroot, pickled beet purée, walnut.	8
Aged Serrano ham, black olive tapenade (for two)	16



Touraine Tarte Tatin. Chevre, caramelised red onions, pomme purée (v/voa)	17
Catch of the day. See our chalkboard for today's seafood dish.	-
Herb gnocchi. Dolcelatte, spinach, sautéed wild mushrooms. (v)	15
Confit duck leg, puy lentils, roast squash, shallot puree, orange & cumin jus.	16
6oz flat iron steak, pomme fondant, tender stem broccoli, sauce hollandaise	18
Roast guinea fowl, pomme anna, black garlic purée, pan jus.	18
Chateaubriand (28 Day Dry-aged) pomme fondant, confit cherry (for two) tomatoes, tender stem broccoli, sauce hollandaise.	59

Beurre Noisette Roasted Cauliflower (v/voa) 4 Confit new potatoes (v/voa) 4 Hazelnuts & Pesto (v/voa) 4



Buttermilk panna cotta. blackberries & meringue. (gf/voa)	7
Crema Catalana. Shortbread. (v)	7
Red wine poached pear, almond crumble, crème fraiche. (v)	8
Baked chocolate mousse. Nord Coffee ice cream, hazelnuts. (gf)	8
Cheeseboard, truffled honey, hazelnuts, figs, music paper bread. 3 or 5 cheeses.	12/17

v - vegetarian. vg - vegan. gfo - gluten free option. voa - vegan option available. w - white, r - red, spkl - sparkling  
Please inform us of any allergies or intolerances.