

## The Cottonworks Bistro Evening Menu. September 2021.

Please let your server know of any allergies & dietary requirements. All plates/pizzas are served as ready in the kitchen.

Marinated Kalamata Olives / 4 Baba Ghanoush, Chilli Oil, Pitta Bread / 4 (gfo, ve) Skin On Fries With Aioli / 3,5  
Toasted Sourdough, Bacon Butter, Garlic & Herb Butter / 4 Baked Camembert, Red Onion Jam, Baked Sourdough / 12

### Small Plates

Hispi Cabbage / 7

Roasted Hispi, Mint & Coriander Yoghurt, Pickled Chilli, Dukkah. (gf, veo)

Continental Meats / 8

Lomo, Salami, Chorizo. (gf)

Venison Carpaccio / 15

Truffle Mayonnaise, Pickled Mushroom, Watercress, Croutons. (df, gfo)

Roasted Squash / 8

Katsu Curry Sauce, Crispy Onion, Pickled Chilli, Coriander. (ve, gfo)

Duck Breast / 12

Jerusalem Artichoke Puree & Crisp, Pickled Blackberry Jus. (gf, dfo)

Poached Pear / 8

Goats Cheese Mousse, Pickled & Baked Beetroot, Walnut. (gf, veo)

### Main Plates

Hake Wellington / 23

Pomme Fondant, Tenderstem, 'Fish Pie' Sauce.

Steak-frites / 26

Sirloin Steak, Skin On Fries, Pink Peppercorn Sauce, Roasted Tomato, Tenderstem. (gf, dfo)

Guinea Fowl Breast / 20

Cassoulet of Braised Leg, Butterbean, Leek & Tarragon, Black Garlic. Toasted Sourdough. (gf, dfo)

Wild Mushroom Risotto / 18

Shaved Truffle, Chives, Pecorino, Pickled Shimeji Mushrooms. (gf, veo)

Braised Ox Cheek / 18

Smoked Garlic Pomme Puree, Orange Braised Carrot, Kale. (gf, dfo)

### Bistro Pizzeria

'Margherita' / 10

Fior de Latte, Pecorino, Smoked Garlic Olive Oil, Semi-dried Tomato, Basil, Oregano. (v, veo)

'Formaggio di Capra' / 13

Goats Cheese, Tenderstem Broccoli, Red Onion Chutney. (veo)

'Pollo' / 13

Roasted Chicken Thigh, Chorizo jam, Roasted Red Pepper, Fior di Latte.

Prosciutto e Funghi / 13

Ham, Portobello Mushroom, Fior di Latte, Rocket.

Manzo e Blu / 13

Pulled Ox Cheek, Red Onion Chutney, Cropwell Bishop Stilton, Fior di Latte

### Desserts

Plum Tarte Tatin / 8,50

Caramelised Plum, Puff Pastry, Vanilla Ice Cream.

Coconut Rice Pudding / 7,50

Toffee Apple Ice Cream, Almonds. (gf, veo)

Ice Creams & Sorbets / 2

Please ask for today's selection

Chocolate Mousse / 7,50

Damson Gel, Damson Ice Cream, Dark & White Chocolate Soil. (gf, dfo)

Crema Catalana / 7,50 (gf)

Cheese Board / 12

Three cheeses, honeyed fig, pickled celery, red onion jam, walnuts. Damsel crackers (gf, veo)

Drinks recommendations

Funkstille Gruner Veltliner

£5.95 £8.50 £26

Fino Sherry 'En Rama'

£6.50 (100ml) £20 Half btl

'I Think' Manzanilla Sherry

£6.50 (100ml) £20 Half btl

Satzuma Pale Ale, Thornbridge

£3.50 btl

Pinor Noir, Calusari, Romania

£5.50 £7.95 £22

Cht. Mourgues du Gres Blanc

£6.50 £8.95 £27

Godello. Monterrei, Spain

£30

SO Rhon! Cotes du Rhone

£7.50 £9.95 £29

Falerio Organic Pecorino

£6.50 £8.95 £27

Chablis, Michel Freres

£32

Felino Malbec, Argentina

£32

Montepulciano d'Abruzzo

£23

Cht. Mourgues du Gres Blanc

£6.50 £8.95 £27

Paso Primero Tinto

£5.50 £7.95 £22

Salice Salento Riserva

£5.95 £8.50 £26

'The Opportunist' Shiraz

£25

MAD Tokaji Late Harvest

£6 (75ml) £22 Half btl

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£6 (75ml) £22 Half btl

PX Shery, Colosia

£9 (75ml) £32 Half btl

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PX Sherry, Colosia

Salice Salento Riserva

£5.95 £8.50 £26