

# The Cottonworks Bistro Evening Menu

Marinated Kalamata Olives / 4 Skin-On Fries With Aioli / 3.5  
Pumpkin Hummus, Cumin, Flatbread / 4.5 (Gf, Ve)  
Toasted Sourdough, Mushroom Butter, Garlic & Herb Butter / 4

## Small Plates

Maple Glazed Pumpkin / 8

Goats Cheese, Walnut, Pumpkin Seeds, Crispy Cavolo Nero (Gf, Veo)

Continental Meats / 8

Lomo, Salami & Chorizo

Pigeon Breast / 10

Poached Pear, Jerusalem Artichoke Puree & Crisps,

Pickled Wild Mushrooms (Dfo, Gfo)

Braised Pig Cheeks / 12

Caramelised Cauliflower Puree, Pickled Apple, Crisp Leek (Gf, Veo)

Roasted Squash / 8 (Ve, Gfo)

Thai Green Curry Sauce, Sesame, Pumpkin Seeds, Wild Rice, Coriander

Honey Baked Figs / 10

Whipped Dolce Latte, Pickled & Baked Beetroot, Candied

Pecan Nuts, Chicory (Gf, Veo)

## Main Plates

Butter Roasted Cod / 25

Chicken Butter Sauce, Roasted Celeriac,

Wild Mushroom, Samphire, Pickled Fennel (Gf)

Dry-Aged Fillet Steak / 32

Beef Dripping Potato Terrine, Oyster Mushrooms, Cabbage & Bacon,

Crispy Onions, Jus, Béarnaise Sauce (Gf, Dfo)

Confit Duck Leg / 20

Puy Lentils, Orange Braised Heritage Carrot, Caramelised Shallot, Kale,

Cumin Duck Jus (Gf, Veo)

Celeriac Dauphinoise Pithivier / 18 (Gf, Veo)

Smoked Garlic Pomme Puree, Braised Leek, Caramelised Celeriac Gravy

Asturian Fabada Stew / 18

Chorizo, Morcilla, Fabes Beans, Saffron, Rosemary, Paprika,

Toasted Sourdough (Df)

Wild Mushroom Risotto / 18

Shaved Truffle, Chives, Pecorino, Pickles Shimeji Mushrooms (Gf, Veo)

## 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 'Chorizo' / 13

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, Onion Chutney, Cropwell Bishop Stilton, Fior Di Latte

## Desserts

Apple Tarte / 8.50

Caramelised Apple, Puff Pastry,  
Salted Caramel Granola, Yogurt  
Ice-Cream

Coconut Rice Pudding /

7.50 Rum-Glazed Pineapple,  
Mango & Chilli Sorbet. (Gf, Ve)

Ice-Creams & Sorbets / 2

Chocolate Mousse / 7.50.

Blackberry Gel, Vanilla Ice-Cream,  
Dark & White Chocolate Soil Gf, Dfo

Crema Catalana / 7.50 (Gf)

Cheese Board / 12. (Gf, Veo)

3 Cheeses, Honeyed Fig, Pickled  
Celery, Red Onion Jam, Walnuts

## Flor-Power

Our golden-coloured Manzanilla  
sherry is aged 5 years under flor.  
Pungent smoky apricot fruit, full-  
bodied with a dry, salty tang.

Equipo Navazos, Manzanilla.

£20 per ½ Bottle.

## Match Of The Day

Domaine Fichet Bourgogne  
Pinot Noir, Burgundy, £30 With

Honey Baked Figs (small)

Confit Duck Leg (main)

## A New White By The Glass

Gentle chamomile & acacia  
flavours, apple-y acidity and  
surprising lemon-oil-like texture.

Falerio Pecorino 5.95 / 8.5 / 25

## Perfect Pizza Red

Paso Primero Tinto is a wine oft-  
described as 'Bordeaux meets  
Spain' in style but it fits the bill  
perfectly with Italian pizza.

Paso Primero Tinto 5.5 / 7.95 / 22

## Red Rhone Season

We snapped up what we could of  
this belting Cotes du Rhone!

So Rhon! Southern Rhone, France

7.5 / 9.95 / 29

## A Sweet Finish

Mad Tokaji St Tamas (6 per 75ml)

Perfect with cheese or Apple Tarte