

Sundays at The Cottonworks

Nibbles

Marinated Kalamata Olives +4

Toasted Sourdough, Mushroom Butter, Garlic & Herb Butter +4

Starters

Celeriac Cured Beef

Beef Dripping Toast, Bordelaise Butter, Horseradish Mascarpone, Dill Pickled Mushroom, Crispy Onion

Seafood Dumplings

Salmon, Cod, Squid Ink, Seaweed Dashi, Chilli, Coriander (Df)

Truffled Mushroom Arancini (Veo)

Celeriac & Parmesan Velouté

Soup Of The Day

Sourdough, Butter (Veo, Gfo)

Baked Camembert (+4)

Garlic, Thyme & Rosemary. Red Onion Jam, Baked Sourdough. (Gfo)

The Roasts

Dry Aged Topside Of Beef (Dfo, Gfo)

Beef Dripping Roasties, Sausage & Sage Stuffing, Roasted Carrot, Braised Red Cabbage, Tenderstem, Yorkshire Pudding, Bone Marrow & Red Wine Gravy

Roasted Churchill Farm Chicken Breast (Dfo, Gfo)

Goose Fat Roasties, Sausage & Sage Stuffing, Savoy Cabbage & Bacon, Carrot & Swede Mash, Yorkshire Pudding, Chicken Wing & White Wine Gravy.

Maple & Wholegrain Glazed Ham (Gfo)

Goose Fat Roasties, Sausage & Sage Stuffing, Braised Red Cabbage, Tenderstem Broccoli, Sourdough Bread Sauce, Yorkshire Pudding, Parsley Sauce

Salt Baked Celeriac (Gfo, Veo)

Mushroom Fricassee, Roasties, Roasted Carrot, Tenderstem, Yorkie', Celeriac Gravy.

Catch Of The Day (Market Price)

Sides Enough For Two

Leek Mornay +6

Leeks, Cream, Cheddar, Pecorino, Dijon, Breadcrumbs.

Leek & Parmesan Dauphinoise +5

Cauliflower Cheese +6 (Add Shaved Truffle +4)

Brown Butter Roasted Cauliflower, Cheddar, Mozzarella, Red Leicester, Pecorino, Chive.

Goose Fat Roasties +4 **Tenderstem Broccoli** +3

Desserts

Cheese Board (+4)

3 Cheeses, Honeyed Fig, Pickled Celery, Red Onion Jam, Walnuts (Gf, Veo)

Apricot & Pumpkin Bakewell

Candied Nuts, Apple & Miso Sorbet

Sticky Toffee Pudding

Muscovado Sauce, Clotted Cream.

Chocolate Mousse

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

Ice-Creams & Sorbets

Two Courses, £23
Three Courses, £28

The Wineday Times

Flor-Power

Our golden-coloured Manzanilla sherry is aged 5 years under flor. Its pungent smoky apricot fruit & dry, salty tang make for a great all-rounder at the table.

Equipo Navazos, Manzanilla En Rama. £20 per ½ Bottle.

Match Of The Day

Domaine Fichet Bourgogne Pinot

Noir, Burgundy, £30 with...

Duck Ham (starter)

Roast Chicken (main)

Classic White Fits The Bill

Besides beef, much of our Sunday menu lends itself to a substantial white with a creamy texture. A nicely aged Chablis will do just nicely here. Boasting a gorgeous length to match understated layers of orchard fruit & more than a hint of lemon butter sauce.

2018 Chablis, Michel Freres 32

The Perfect Sunday Roast Red

Fortune favours the brave.

Whilst It may not be the most recognisable of wines but this voluptuous, barrel aged blend of Negromaro & Sangiovese grapes packs a sufficient punch. It's rich 'cherries & spice' character is Sunday satisfaction guaranteed!

Salice Salento Riserva. 24

Rhone Season Opens

Cold days call for richer, more peppery red wines to match the seasons robust flavours & we have snapped up what we could of this wonderfully wintery Cotes du Rhone for the job. Grenache & Syrah combine harmoniously here in a wine that is bursting with Rhone character.

So Rhon! Southern Rhone, France

7.5/9.95/29

A Sweet Finish

Mad Tokaji St Tamas (6 per 75ml) is a vivid & lively late harvest wine.

Floral, fruity intense with a lingering finish. Perfect with cheese, Apple Tarte or just with a coffee!