

The Cottonworks Bistro Lunch Menu

Marinated Gordal Olives / 4.5 (gf, ve) Skin On Fries With Aioli / 3.5
'Catalan Bread' 4.5 Crusty White Bread, Tomato, Garlic, EVOO (gfo, ve)

Starters

Fishcake Kiev Croquette / 8 (gf, df)
Tartare Sauce

Soup Of The Day
Sourdough, Herb Butter

Chicken, Ham Hock & Leek Terrine / 8 (gfo)
Dill Pickled Cucumber, Toasted Brioche

Camembert (for two) / 12
Red Onion Jam, Sourdough

Baked Golden Beets / 7 (gf, veo)
Pickled Beets, Port Poached Pear, Blue Cheese Mousse,
Sticky Walnut, Chicory

Main Plates

Braised Ox Cheek / 16 (gf, dfo)
Parmesan Triple Cooked Chips, Beef Dripping Carrot,
Kale, Red Wine Jus.

Butter Roasted Churchill Farm Chicken Breast / 16 (gf, dfo)
Pearl Barley, Savoy Cabbage and Bacon, Black Garlic, Madeira Jus.

Pan Fried Sea Bream / 18 (gfo)
Roasted Jerusalem Artichoke, Oyster Mushrooms, Pickled
Kohlrabi, Tarragon Velouté.

Braised Pork Shoulder / 16
Pomme Puree, Tenderstem, Apple Chutney, Darley Abbey Cider Jus.

Red Onion Tarte Tatin / 14 (gf, veo)
EVOO Mash, Goats Cheese Savoury Custard, Tenderstem, Kale.

Desserts

Chocolate Delice / 8
Miso Caramel, Chocolate Soil, Crunchy Peanut Butter Ice Cream.

Coffee and Croissant Ice Cream Sandwich / 8
Espresso Iced Parfait, Hazelnut, Croissant, Coffee Liquor Syrup.

Rhubarb Treacle Tart / 8
Poached Rhubarb, Clotted Cream Ice Cream.

Warm Blood Orange Drizzle Cake / 7
Orange Segments, Vanilla Ice Cream.

Cheese Board / 12 *
3 Cheeses, Poached Pear, Pickled Celery, Red Onion Jam,
Walnuts, Crackers. (gfo)

* +£4 on the 2 course offer.

Lunch Offer

2 Courses, £20

3 Courses, £25

The Wineday Times

Puglian Red Springs A Surprise

Fortune favours the brave!

Whilst It may not be the most recognisable of wines, but this voluptuous, barrel-aged blend of local Negromaro & Sangiovese grapes is a bit of a winner with it's full-bodied, ripe cherries & sweet spicy character.

2017 Salice Salento Riserva. 24

Match Of The Day

Baked Golden Beets, then Braised ox Cheek make a lovely pairing to the full-bodied, yet elegant; 2018 Chateau Lancyre (32) with its bold luscious dark fruit & wild flower notes. 60% Syrah, 30% Grenache, 10% Carignan blend from the wonderful Pic Saint Loup region.

Sherry Revival

There is a scattering of umami through the new menu & dry Sherry is a fine match to that. Our Equipo Navazos Manzanilla Sherry is aged 5 years under flor. It has pungent smoky apricot fruit & a long dry, salty tang finish.

Campervan Wine Travels Well

It may have a fun, travel-conscious label but this is a seriously good, Verdejo from Rueda in Spain. *Silga Verdejo Rueda* is packed with green-skinned citrus fruit flavours. An impressive weight given that it is only 12.5% & is perfectly happy paired with fishcakes, the terrine, sea bass or Tarte Tatin.

Winter Days = Rhone Reds

Cold days call for richer, more peppery red wines to match the seasons robust flavours.

Grenache & Syrah combine harmoniously here in a wine that is bursting with Rhone character.

So Rhon! France. 7.5 / 9.95 / 29

Late Harvest Sweetness

Mad Tokaji St Tamas (6 per 75ml) is a vivid & lively late harvest wine. Perfect with cheese, Apple Tarte or just with a coffee!