

The Cottonworks Evening Set 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

Caramelised Shallot Pearl Barley 'Risotto' (gfo)

Shallot, Yeast, Chive

Chicken, Ham Hock & Leek Terrine (gfo)

Dill Pickled Cucumber, Toasted Brioche

Baked Golden Beets (gf, veo)

Pickled Beets, Port Poached Pear, Blue Cheese Mousse,

Sticky Walnut, Chicory

Main Plates

Butter Roasted Churchill Farm Chicken Breast (gf, dfo)

Potato & Pancetta Terrine, Savoy Cabbage Carrot & Swede Puree,

Black Garlic, Madeira Jus

Pan Fried Sea Bream (gfo) (+ £3 Supplement)

Mussel Popcorn, Roasted Jerusalem Artichoke, Oyster Mushrooms,

Pickled Kohlrabi, Tarragon Velouté

Braised Pork Shoulder

Pomme Puree, Salt Baked Turnips, Tenderstem, Apple Chutney, Darley

Abbey Cider Jus

Red Onion Tarte Tatin (gf, veo)

EVOO Mash, Goats Cheese Savoury Custard, Tenderstem, Kale

Desserts

Chocolate Delice

Miso Caramel, Chocolate Soil, Crunchy Peanut Butter Ice Cream

Warm Blood Orange Drizzle Cake

Orange Segments, Vanilla Ice Cream

Cheese Board (+£4 Supplement)

3 Cheeses, Poached Pear, Pickled Celery, Red Onion Jam,

Walnuts, Crackers (gfo)

2 Courses, £20

3 Courses, £25

The Wineday Times

Puglian Red Springs A urprise

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

A brace of Chardonnay to go with a starter of Chicken & ham Hock Terrine, followed by Braised Pork Shoulder. Monstable Chardonnay from the Langudoc region is lighter in body but retains that lemon butter-like charm, or something a little richer in style in our Michel Freres Chablis.

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 the risotto, the terrine, sea bass & 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, Drizzle cake or just with a coffee!