

Sundays at The Cottonworks

Nibbles

Marinated Gordal Olives +4.5

Catalan Bread + 4.5 Crusty White Bread, Tomato, Garlic, EVOO (gfo, ve)

Starters

Caramelised Shallot Pearl Barley 'Risotto'

Shallot, Yeast, Chive

Chicken, Ham Hock & Leek Terrine (gfo)

Celeriac Remoulade, Dill Pickled Cucumber, Toasted Brioche

Baked Golden Beets (gf, veo)

Pickled Beets, Port Poached Pear, Blue Cheese Mousse, Sticky Walnut, Chicory

Caramelised Cauliflower Soup

Sourdough, Butter (veo, 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.

Sides Enough For Two

Leek Mornay +6

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

Cauliflower Cheese +6

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

Goose Fat Roasties +4 Tenderstem Broccoli +3

Desserts

Chocolate Delice

Miso Caramel, Chocolate Soil, Crunchy Peanut Butter Ice Cream

Cheese Board (+4)

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

Blood Orange Drizzle Cake

Orange Segments, Vanilla Ice Cream

Sticky Toffee Pudding

Muscovado Sauce, Clotted Cream.

Ice-Creams & Sorbets

Two Courses, £23

Three Courses, £28

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 Dry Aged Topside Of Beef make a lovely Sunday 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

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 the terrine, Maple Ham, and Salt Baked Celeriac.

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!