



1919 Restaurant

Starters

NETTLE & HAM SOUP

Parsley oil, shaved mushrooms
£8

TREACLE CURED SALMON

Lemongrass, ginger, beetroot, coriander
£10

PAN FRIED SCALLOPS

Black pudding, rhubarb, chervil yogurt,
sesame seeds
£14

RABBIT BALLOTINE

Girolles, baby leeks, wild garlic purree, potato crisp
£13

CORNISH BROWN CRAB

Avocado, tomato, fennel, yuzu, squid ink cracker
£9

From the sea

MUSSELS

Cornish mussels, saffron, Pernod
£9 / £16

FISH & CHIPS

Beer battered hake, triple cooked chips,
pea & mint
£19

POACHED HAKE

Spring vegetable fricassée, crab bisque,
sea herbs
£24

Grazers

The Cottage PIE

Braised shin & oxtail, salt baked carrots,
bacon cabbage
£19

RUMP OF LAMB

Lamb shoulder potato terrine, artichoke,
cauliflower, leeks
£25

DUCK BREAST

Pak choy, red cabbage, celeriac, sesame,
glazed chicory
£25

LOIN OF PORK

Bacon, cabbage, pig's cheek fritter, onion,
mustard & apple aioli
£23

Growers

OPEN RAVIOLI ARTICHOKE (v)

Cauliflower, charred leeks, trompette mushrooms,
pine nuts
£9 / £17

CHARRED PURPLE SPROUTING (v)

Confit egg yolk, burnt onion, truffle,
parmesan & herb crumble
£9 / £17

BUTTERNUT SQUASH (v)

Amaretto glazed butternut squash, shallots,
almonds, wood sorrel, goat's curd
£9 / £17

From the grill

CATCH OF THE DAY

Grilled fish, fresh vegetables, seaweed butter
Market price

STEAK & CHIPS

10oz Hereford rib-eye steak, triple cooked chips,
chimichurri or Béarnaise sauce
£29

Sides

£4

TRIPLE COOKED CHIPS & BÉARNAISE SAUCE

PURPLE SPROUTING & ROASTED SALTED ALMONDS

FRIED BACON GREEN BEANS

SALT BAKED CARROTS (v)

LEAVES & HERBS (v)



The Cottage
IN THE WOOD

One cannot THINK well
LOVE well SLEEP well
if one has not DINED well

- VIRGINIA WOOLF