



BREAKFAST MENU

Served Sunday until 11:45

During busy periods; no dish alterations so we can get your food out on time. Thank you!

BREAKFAST CLASSICS

The Yorkshire Breakfast

Crispy back bacon, butchers pork sausage, hash brown, eggs your way, roasted mushroom, roasted tomato, baked beans & sourdough toast 14.9

✦✦ Add Crispy Black pudding 2.0

Cottages Vegan Breakfast VE

Sweetcorn fritter, plant based sausage, smashed avocado, roasted tomato & mushroom, baked beans & sourdough toast 14.9

Go veggie and switch fritter to egg 1.0

Chorizo Hash

Sautéed potatoes with pan-fried chorizo, roasted red pepper, wilted spinach, hot honey, garden shoots and a fried egg 14.9



Chef's Favourite

Breakfast Bun

A choice of either crispy bacon, butcher's pork Sausages or plant based sausages on a toasted brioche bun 7.5

✦✦ Add hash brown 2.0

Salmon Gravlax

✦✦ NEW

Smoked salmon gravlax on a hash brown rosti, with horseradish and dill crème fraîche, poached eggs and pea shoots. 15.9

Smashed Avocado with Poached Eggs

Seasoned smashed avo on sourdough with spiced beetroot ketchup, pickled red onion two poached eggs and crispy onion

With Halloumi 13.9

With Bacon crisps 12.9 ✦✦ NEW

Original 12.5 VE

Go Vegan and switch egg to sweetcorn fritter 1.0

Eggs Benedict

Cured ham, two perfectly poached eggs, hollandaise sauce on toasted english muffin 12.9

Halloumi & Mushroom Hash VE ✦✦ NEW

Sautéed potatoes with halloumi, mushrooms, spinach, garden shoots and a fried egg 14.9

French Toast & Seasonal fruit VE

Soft & fluffy French toast topped with seasonal fruit compote and maple syrup drizzle 11.5

✦✦ Add bacon crisps 2.0

CHILDREN'S

French Toast With Maple Syrup VE

Sweet eggy bread drizzled in maple and sugar dust 5.7

Children's Breakfast

Sausage, bacon, fried egg, beans and toasted white bread with butter 8.5

Scrambled Egg VE

on toasted white bread with butter 5.5

Beans On Toast VE

Cheesy beans on toasted white bread with butter 5.9

CAKES & PASTRIES

ASK YOUR SERVER ABOUT OUR AVAILABILITY OF THESE ITEMS

Plain Croissant 2.7

Pan Au Chocolat 3.1

Pork Sausage Roll 3.9

Pork Pie 4.1

Toasted Teacake & Butter 4.8

Croissant with Jam & Butter 5.7

Almond & Raspberry Bakewell GF

Four-layer Cake 4.9

Carrot, Lemon or Ganache

Pistachio Blondie 4.8 GF

Millionaire Flapjack 4.5 GF

Salted Caramel Brownie 4.5 GF

Crispy Mars Bar Cake 4.3

Blueberry Oat Bar 4.3 VE GF

Pistachio & Dark Chocolate Tart 4.8

Peanut & Cornflake Tiffin 4.5 VE

Almond & Cherry Brownie 4.5 VE

Buttercream Cupcake 3.0

Scone with Strawberry Jam &

Clotted Cream 4.9

VE Veggie

VE Vegan

VE Vegan Option Available

GF Gluten Free

If you have a food allergy or dietary requirement, please inform a member of the team for advice. Thank you.



SUNDAY MENU

Served Sunday 12PM-4PM

During busy periods; no dish alterations so we can get your food out on time. Thank you!

STARTERS

Soup of The Day **VE**

Freshly made soup with warm focaccia bread and butter 7.9

Chicken Karaage

Crispy chicken glazed with teriyaki, Japanese mayo, crispy onion and spring onion 9.5

Mac 'n' Cheese Bon Bon **V**

Crispy coated mac 'n' cheese bon bon, burnt onion puree, with a cheese & onion dust 9.0

Heritage Tomato Salad **V**

Heritage tomatoes, Bucatini cheese with fresh basil and balsamic dressing 12.9

SUNDAY ROAST

All served with garlic & herb roast potatoes, Yorkshire pudding, braised buttered carrots, rosemary honey parsnips, buttered greens & proper gravy

Hereford Beef Rump

Tender & juicy, served with a rich ale gravy 21.95

Slow-Roasted Pork Belly

Succulent crispy pork belly with apple sauce 20.95

Roasted Chicken Breast

Seasoned & roasted to perfection, served with real ale gravy 19.95

SIGNATURE SIDES

Cheesy Cauliflower Cheese **v**

A creamy cheese & truffle bake with a crispy topping 5.0

Red Cabbage **v**

Braised red cabbage, slow cooked with dates in red wine 5.0

Creamy Mashed Potatoes **v**

Creamy mashed potatoes blended with butter & seasoning 5.0

Herb Stuffing **v**

Rosemary, sage & thyme stuffing in a rich vegetable broth, baked to perfection 5.0

Creamy Green Medley With Pancetta

Sautéed greens with smokey pancetta in a cream sauce 5.0

3
FOR
12.0

SUNDAY MAINS

Cumberland Sausage & Mashed Potato **VE***

Cumberland sausages served atop smooth, buttery mash and a generous pour of rich caramelised onion gravy 16.0

Balti Pie **VE**

Golden pastry filled with a rich, spiced chickpea balti, slow-cooked with tomatoes, onions, and fragrant herbs. Served with our house fries and a side of silky curry sauce 18.0



Pan-Fried Sea Bass Fillet

Crisp-skinned sea bass fillet served alongside golden hasselback potatoes, finished with a delicate butter sauce of sweet shallots and briny capers 19.0

SWEET

Sticky Toffee Pudding

Sticky Toffee Pudding, served warm with toffee sauce and vanilla ice cream 8.5

Caramel Apple Pie

Caramel apple pie, served warm with vanilla ice cream 7.5

Biscoff Cheesecake

Classic New York cheesecake with a biscoff sauce topped with biscoff crumb 7.5

Belgium Brownie **GF**

Rich & fudgy served with ice cream 7.5



Veggie



Vegan



Vegan Option Available



Gluten Free

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