



THREE COTTAGES
BAR CAFE & RESTAURANT

BREAKFAST MENU

SERVED DAILY UNTIL 11:45

Yorkshire Breakfast (gfa)

Crispy bacon, sausage, hash brown, egg, mushroom, tomato, baked beans, sourdough toast 14.9

✦✦ Choose black pudding 2.0

Granola Plate (v)

Hung Greek yogurt, mixed berry compote, split half banana and chia seed 6.9

Peppered Beef (gfa)

Peppered beef with sweet mustard, pickled gherkin and soft poached egg on sourdough 15.7⁺ ✦✦

Chef's Favourite ✦✦

Turkish Eggs (v)

Garlic & dill yogurt, soft poached eggs, feta, with crispy chilli oil dressing on sourdough toast 13.7

Loaded Hash Brown ✦✦ NEW

Loaded hash browns with chorizo, hot honey, fried egg and hollandaise 13.5

Vegan Breakfast (ve)

Plant based sausages, smashed avo, hash brown, tomato, mushroom, beans, sourdough toast 13.75

✦✦ Go veggie - Top it with an egg 1.0

Breakfast Ciabatta (ve*)

Choose either crispy bacon 7.5 (gfa) | pork sausages 7.9 (gfa) or plant based sausages on ciabatta 7.5

✦✦ Top it with a hash brown 2.0

Smashed Avocado (v) (ve*) (gfa)

Sourdough toast with avocado, poached eggs, pickled red onion and dukkah 13.0

✦✦ Top it with bacon crisps 14.0

Fruit Pancakes (v) ✦✦ NEW

Pancake stack with hung Greek yogurt, mixed berry compote, meringue and maple syrup 12.5

Biscoff Pancakes (v)

Pancake stack with Biscoff sauce, caramelised banana, whipped cream and Biscoff crumb 13.0

CHILDREN'S BREAKFAST (under 12's only)

Biscoff Pancakes (v)

Pancake stack with Biscoff sauce, whipped cream and Biscoff crumb 7.0

Yorkshire Breakfast (gfa)

Sausage, bacon, fried egg, beans and toasted white bread with butter 9.5

Scrambled Egg (v)(gfa)

On toasted white bread with butter 5.5

Beans On Toast (v) (gfa)

Baked beans on buttered white bread 5.5

Top it cheddar cheese 1.0

CAKES & PASTRIES

Ask your server about the availability of these items

Plain Croissant (v) 3.0

Pain au Chocolat (v) 3.5

Pork Sausage Roll 4.2

Scone, Jam & Clotted Cream (v) (gfa) 6.7

Toasted current teacake & Butter (v) (ve*) 4.8

Bakewell Tart 4.9

Victoria Sponge with Seasonal Berry Filling 4.8

Lemon Drizzle with Raspberry Swirls 4.5

Caramel Shortbread 3.8

Raspberry & White Chocolate Blondie 4.5

Carrot & Spice Cake 4.8

Chocolate & Caramel Ganache Layer Cake 4.9

Pistachio & Chocolate Tart 5.0

Raspberry Oat Bar 4.5 (ve) (gf)

Cookie Dough Brownie (df) 4.5

(v) Veggie (ve) Vegan (ve*) Vegan option available (gf) Gluten free (gfa) GF option available

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



LUNCH MENU

SERVED MON-SAT 12:00-16:00

LIGHT LUNCH & SHARERS

House Charcuterie

Cured meats with pickled cornichons, with a spiced nduja butter and sourdough (sharing for two) 22.8

Local Cheese Board (v) (gfa)

Locally sourced cheeses, served with balsamic onions, artisan biscuits (sharing for two) 18.5

Freshly Made Soup (ve*) (gfa)

Freshly made soup with warm bread and seasonal butter 7.9

Sun-dried Tomato Arancini (v) ✨ NEW

Fried risotto ball with sun-dried tomato and mozzarella, served with sunflower heart pesto and basil parmesan oil 9.0

Thai Green fishcake

Lollo bionda and Thai emulsion 10.5

Beef Short Rib Croquette

Beef short rib and caramelised onion, rolled in panko with a peanut satay sauce 12.0 ✨

Chef's Favourite ✨

SIGNATURE MAINS

Pork Loin Schnitzel

Butterflied pork loin in seasoned panko, topped with caper-lemon butter, served with chunky fries and garlic mayonnaise 15.0

Smash Burger (ve*) (gfa)

Beef patty with fried onions, melted Emmental and marrow burger sauce on brioche, served with chunky fries and house slaw 16.5

✨ Top it with crispy bacon 2.0

Crispy Coronation Chicken (gfa)

Crispy spiced marinated chicken, mango salad, pickled red onion with a coronation dressing and crispy onions 14.75



FLATBREADS

Goats Curd Flatbread (v)

Warm flatbread with whipped goats curd, caramelised red onion and balsamic rocket 13.5

The Reuben

Peppered beef with sweet mustard, pickled gherkin and sauerkraut 15.5

Bhaji & Spiced Hummus (ve*)

Spiced hummus topped with crispy bhaji, peppery rocket, pickled onion and raita 13.9

SIGNATURE SANDWICHES

Beer Battered Fish Sandwich

Crispy beer battered fish with tartar sauce and lemon rocket on a ciabatta, with house slaw 14.9

Three Cheese Toastie (v) (gfa)

Grilled and brushed with smoked herb & garlic butter on sourdough, with house slaw 12.5

Chicken Caesar (gfa)

Chicken, crispy bacon, boiled egg, lollo bionda and parmesan on a ciabatta, with house slaw 14.5

(v) Veggie (ve) Vegan (ve*) Vegan option available (gf) Gluten free (gfa) GF option available

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