

# The Cottage Loaf

*Mother's Day*



2 COURSE 24.95 | 3 COURSE 29.95

## Starters

### **Crayfish Cocktail**

Vodka Marie Rose dressing, crisp gem lettuce, served with lemon & caper-buttered granary thins.

### **Pork Belly Bites**

Whole grain mustard glaze peas & black pudding.

### **Sun-dried Tomato Arancini**

Sun-dried tomato, feta & basil mayonnaise.

### **Fresh Diver Scallops**

Brown butter celeriac purée & apple.

### **Chicken Liver Parfait**

Port & sherry vinegar raisin chutney, served with warm sourdough.

### **Butternut Squash Soup**

with sage croutons.

## Sunday Roast

*All mains served with roast potatoes, glazed honey-buttered carrots, braised red cabbage & broccoli.*

.....

### **Stuffed Porchetta**

Pork belly stuffed with sage & apricot, served with apple sauce

### **Roasted Chicken**

Herb-roasted chicken served with sausage stuffing

### **Roast Beef**

Slow-roasted beef topside, served pink, with Yorkshire pudding

### **Nut Loaf, Lentil & Sage**

Sage & onion nut loaf, served with Yorkshire pudding

### **Salmon en Croûte**

Salmon in a pastry case filled with spinach & tarragon, served with caper sauce

## Desserts

### **Classic Sticky Toffee Pudding**

Served with clotted cream ice cream & toffee sauce.

### **Tiramisu**

Layers of classic tiramisu flavours with a dark chocolate tuile.

### **Chocolate Fondant**

Rich chocolate fondant cake, served with pistachio ice cream.

### **Vanilla Cheesecake**

Cold-set vanilla cheesecake with a ginger biscuit base & macerated Morello cherry compote.

### **Pear Tart**

Slow-cooked pears in sweet wine & spices, baked in a frangipane tart and served warm with crème anglaise.

### **Selection of Ice Creams** *Please ask server for options*

### **Cheese Board** *(+£2 supplement)*

A curated selection of fine cheeses, served with crisp crackers, house chutney & fresh grapes

**Please ask staff for allergen sheet for any dietary requirements before ordering**





**EDMUNDS**

PUB & KITCHEN



# The Cottage Loaf

*Mother's Day - Allergens*



## Starters

### **Crayfish Cocktail**

*Contains: Shellfish, egg, dairy, sulphites, celery, gluten*

### **Pork Belly Bites**

*Contains: Mustard, celery, gluten*

### **Sun-dried Tomato Arancini**

*Contains: Gluten, dairy*

### **Fresh Diver Scallops**

*Contains: Shellfish, dairy*

### **Chicken Liver Parfait**

*Contains: Dairy, sulphites, gluten, egg*

### **Butternut Squash Soup (VG)**

## Sunday Roast

*All roasts are gluten-free and dairy-free.*

*May contain: celery, mustard, sulphates.*

.....

### **Exceptions:**

- Yorkshire pudding
- Salmon en Croûte

## Desserts

*All desserts contain dairy and gluten unless stated otherwise.*

.....

### **Classic Sticky Toffee Pudding**

*Contains: Gluten, dairy, egg. Can be made gluten-free.*

### **Tiramisu**

*Contains: Gluten, dairy*

### **Chocolate Fondant**

*Contains: Dairy, gluten. Can be made gluten-free.*

### **Vanilla Cheesecake**

*Contains: Dairy, gluten*

### **Pear Tart**

*Contains: Gluten, dairy, egg.*

### **Selection of Ice Creams**

*Contains: Dairy*

### **Cheese Board**

*Contains: Dairy, gluten*





**EDMUNDS**

PUB & KITCHEN