

**THANK YOU FOR CHOOSING TO DINE WITH US TODAY.**

**Our seasonal menu takes inspiration from Italy, where it's all about great quality ingredients, cooked simply to allow the flavours and textures to be the heroes of the dish.**

**We hope you enjoy your choices.**

**SIGNATURE SERVES**

Louis Roederer Brut Premier, France, NV 125ml	11.00
Ayala Brut Majeur, France, NV 125ml	9.50
Brockmans Signature G&T	11.50
Negroni	10.50
Disaronno Espresso Martini	11.50
Baileys Flat White	9.50

**WHILST YOU WAIT**

Black olive pave and house-baked rosemary focaccia, Barbera EV00 olive oil, aged balsamic V	4.75	Mushroom arancini, porcini mayonnaise V	4.50
Add trio of dips - herb infused ricotta, anchoiade and sun blushed tomato tapenade	3.00	Sicilian Boscaiola green olives V	4.25
		Lamb belly fritters, sauce paloise	4.65

**APPETISERS**

Pappardelle, slow cooked shin of beef, pork shoulder, Calabrian 'Nduja ragu and spicy pangrattato	7.50	Calamari, house pickled vegetables and black garlic mayonnaise	4.75
Chicken liver parfait, ciabatta, house pickled shallots, bramley apple gel	7.95	Gamberoni - tiger prawn tempura, pilacca chilli sauce and lime	x3 7.95 x5 13.50
Linguine - tiger prawn and spicy Calabrian 'Nduja sausage, tomato, parsley, spicy pangrattato	8.95	Main - side order included	x 9 19.95
		▼ Gavi de Gavi 2017	6.95

**TASTE TABLE**

Make your choice from our extensive selection of the freshest seafood, Italian cured meats and seasonal salads.  
**Appetiser 9.25                      Main (side order included) 17.50**

**SUNDAYS AT COTTONS £16.95**

Slow roasted rump of beef, horseradish, Yorkshire pudding and pan roast gravy  
 Seared chicken breast, pigs in blankets, stuffing and pan roast gravy

Served with duck fat thyme and garlic roasties, cauliflower cheese and panache of vegetables

**FROM THE *INKA* GRILL**

**Heating up to 500 degrees Celsius, the Inka is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our steaks are Forest of Bowland beef, aged for 28 days served with portobello mushroom stuffed with sun blushed tomato, mascarpone and twice cooked chunky chips.**

Sirloin steak, 6oz	21.50	Tuscan butterflied chicken breast, salsa di erbetta verde	17.25
Rump steak, 10oz	24.50	Cauliflower steak oregano, lemon and chilli spiced V	13.95
▼Amarone della Valpolicella Classico 2013	9.65		

**ADD A LITTLE EXTRA**

Béarnaise sauce	3.95	Classic peppercorn sauce	3.95	Red wine jus	3.95
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▼ EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

## CLASSIC

Handmade beef burger, beer sourdough bun, mozzarella cheese, red onions, bacon jam mayonnaise, twice cooked chunky chips 15.50

Beer battered fish and chips, crushed peas, lemon, homemade tartare sauce, chip shop curry sauce 15.95

## PASTA AND RICE

**All served with herb and chilli infused oil and Parmigiano Reggiano D.O.P.**

Linguine - tiger prawn and spicy Calabrian 'Nduja sausage, tomato, parsley and spicy pangrattato 18.75

Butternut squash risotto, crispy sage, mascarpone, toasted pumpkin seeds V 14.50  
Add Tuscan chicken 18.50

Pappardelle - slow cooked shin of beef, pork shoulder and Calabrian 'Nduja ragu, spicy pangrattato 14.95

## FROM THE STOVE

Duck breast, fondant potato, cavolo nero, turnips, pistachio granola, Vin Santo jus 24.50

Lemon sole, oxtail, olive oil mash, confit onion, mushrooms, parsley and lemon 22.95  
▼ Chablis 1er Cru Vaillons, Domaine 2016 9.65

## SIDES

Chunky chips - twice cooked V	4.00
Add Truffle and Parmigiano Reggiano D.O.P	4.50

Onion rings - beer battered, malt vinegar mayonnaise V 4.00

Italian house salad - rocket, pear, Gorgonzola, walnuts V 4.00

Tiny tot potatoes, thyme and roasted garlic V 4.00

Autumn greens V 4.00

## DESSERTS

Frangipane tart, vanilla poached plums, praline and pecan ice cream 7.50

Tiramisu our way 7.50

Bitter chocolate and orange torta, pistachio crumb, clotted cream ice cream 7.50

Sticky toffee ale pudding, vanilla ice cream, hot butterscotch sauce 7.50

Yorvale ice cream -  
Please ask for today's selection      Single scoop 3.00  
   Selection of 3 scoops 7.00

## LITTLE TREAT

Want to indulge just a little? Try a mini dessert, served with a tea or coffee of your choice.

Sticky toffee ale pudding, vanilla ice cream 7.45

White chocolate panna cotta, blackberries 7.45

Cheshire white cheese, quince jelly 7.45

## CHEESE

Farm House Cheese, quince jelly, celery, Peter's Yard crackers Cheshire white, Mature cheddar, Dolcelatte  
1 piece 4.50  
2 pieces 6.95  
3 pieces 8.50

## SOMETHING LIGHTER

Affogato 4.50

One scoop of vanilla ice cream, amaretto biscuit with hot espresso coffee **Or** One scoop of vanilla ice cream, Cottons pistachio, cranberry and raisin biscotti, Limoncello