

Takeaway Menu



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cottageloaf.co.uk

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OR

Call & Collect

01492 870 762

Nibbles

Deep fried whitebait served with
tartare sauce
£3.95

Balsamic onions and welsh cheddar
cheese on sticks
£3.95

Sweet peppers stuffed with feta cream
cheese
£3.95 (v)

Mixed pitted olives with garlic cloves, sweet peppers,
cornichons, sun dried tomatoes and caperberries
£3.50 (v)

Starters

Soup of the day with crispy croutons and a warm roll
£4.75 (gfo,v)

Smoked applewood arancini in panko breadcrumbs,
red pepper puree, rocket and toasted flaked almonds
£5.50 (v)

Crispy monkfish tail scampi with sweet pea and garlic
puree and potato crisp £5.25

Venison, pigeon and pork terrine wrapped in bacon
with spiced apple, date and ginger chutney and
toasted Henllan bread £5.50

Light Bites

Welsh lamb cawl with crispy leeks, pickled red cabbage
and crusty bread £9.00

Nachos topped with homemade beef chilli con carne,
jalapeños, Monterey Jack cheese, sour cream & guacamole
£7.95 (gf)

Wild mushroom and goats cheese tagliatelle with truffle
oil and pickled walnuts £7.95 (v)

Braised Gressingham duck leg with Toulouse sausage &
butterbean cassoulet and caramelised baby onions £9.95

Mains

Steak and Conwy ale pie with creamy mash potato,
buttered carrots, broccoli florets and rich gravy £11.50

Slow cooked ham shank braised in cider and honey with
Delmonico potatoes, buttered cabbage & peas and
Snowdonia bomber cheese sauce £12.50

Moroccan spiced lamb shoulder with chickpeas, tomato
and rosemary served on apricot and cucumber cous-cous
with coriander raita £14.50

Fresh beer battered haddock with triple-cooked chips and
mushy peas £7.95sml/£10.95lrg

Roast supreme of chicken & confit chicken leg croquette
with fricassee of leeks and lardons, roasted new potatoes,
white wine, garlic and tarragon cream sauce £12.00

“The Loaf fish pie” topped with cheddar mash and served
with fresh pan-fried greens £13.50

Teriyaki tofu, sugar snap peas, peppers and onion stir-fry
with vermicelli noodles and toasted cashew nuts £10.50 (vg)

Roasted butternut squash, root vegetable and puy lentil
cottage pie with stem broccoli and peas and vegetarian
gravy £10.50 (v,gf)

Baked fillet of cod on crushed new potatoes, Conwy
mussel and Goan curry sauce with steamed pak choi and
spinach and crispy kale £14.95 (gf)

The Loaf ‘s 7-8oz gourmet steak burger with Monterey
Jack cheese, bacon, beef tomato, crisp lettuce and onion
rings on a toasted Henllan bap served with triple-cooked
chips and coleslaw £11.00

Our Famous Roasts (only available on Sundays)

Roast silverside of beef £11.50

Roast shoulder of Welsh lamb £11.50

Roast crown of turkey £11.50

Roast belly pork with cider cream sauce £11.50

3 Meat roast with extra Yorkshire pudding £15.95

Mushroom and hazelnut roast served with a mushroom and brandy sauce £10.50 (v)

(A smaller roast is available priced at £8.95)

All roasts come with Yorkshire pudding, homemade stuffing, chipolata sausage, roast potatoes, a selection of fresh market vegetables and our own extra tasty gravy. Add cauliflower cheese £2.50

Sides

Triple-cooked hand-cut chunky chips/cheese £2.75/£3.25 (v)

Skinny fries £2.75

Feta and olive Greek salad £3.95 (v, gf)

Garlic ciabatta/cheese £2.50/£3.00 (v, gfo)

Homemade beer battered onion rings £3.00(v)

Pot of coleslaw £1.50 (v)

Selection of vegetables - Buttered carrots, broccoli florets and braised red cabbage £3.50

Kids Dishes

Breaded chicken goujons, triple cooked chips and baked beans £5.50

Pork sausages, creamy mash potato, garden peas and gravy £5.50

Mini fish and chips with garden peas £5.50

Baked macaroni cheese with garlic bread £5.75

Beef lasagne with salad £5.75

Desserts

Treacle tart with golden syrup and clotted cream £5.00

Bramley apple and blackberry crumble with vanilla custard £4.50

Rhubarb crème brulee served with shortbread biscuits £4.50

Vegan chocolate brownie with chocolate and coconut sauce £5.00 (contains nuts)

Milk chocolate and honeycomb truffle torte with caramelised hazelnuts and pouring cream £5.00

Sticky toffee pudding with butterscotch sauce and vanilla custard £5.00 (gfo)

White Wine

Principato Pinot Grigio £15.50

Pato Torrente, Sauvignon Blanc £15.50

Sunnycliff Chardonnay, Victoria £19.00

La Val Orballo Albarino, Rias Baixas, Spain £22.50

Red Wine

Ladera Verde, Merlot, Chile £15.50

Vege del Rayo, Rioja Tempranillo, Spain £16.50

Mr Goose Esq Shiraz, Australia £16.50

Bacca Nera, Negroamaro Primitivo, Italy £21.00

Rosé Wine & Fizz

Another story zinfandel, California £15.00

Amori Pinot Grigio Blush, Italy £15.50

Versetto Prosecco Extra Dry, Italy £21.00

Veuve Deloynes, Brut, France £35.00

Bottled Beers & Ciders

Becks Blue 0% £2.00

Old Mout Ciders 4.00

Heineken £3.00

Peroni £3.00

Cask Beer & Ciders

Directors

Welsh Pride

Timothy Taylor Landlord

Black Dragon cider

...500ml £3.00

...4-pint Growlers £15.00

(includes £3 deposit)

Drinks



vg) - vegan (v) - vegetarian (gf) - gluten free (gfo) - gluten free option (df) - dairy free. If you have any dietary requirements or wish to see our allergens information, please just ask a member of the team.