



My Cottage

RESTAURANT

My Cottage Restaurant is a family run restaurant inspired by the food, culture and people of Lebanon. From the spices and herbs in our food to the service and atmosphere in the restaurant we pride ourselves on giving our customers the best possible dining experience.

My Cottage Restaurant comes from the heart of the Middle East. It all starts at home that's why here at My Cottage Restaurant we have designed our establishment in a way that makes our customers feel at home.

The cottage look is inspired by old fashioned traditional Lebanese cottages. Our food is inspired by traditional Middle Eastern food that has stimulated and satisfied the appetites of many people for generations.

My Cottage Restaurant has one key priority and that is you. That's why we work long and hard to meet above satisfactory standards.

We have a mini slogan
"If you like us talk about us, if not, talk to us"
and this slogan stays in the operation of the restaurant.

We pride ourselves in delivering the best service to each and every person who dines with us at My Cottage Restaurant.

Welcome and enjoy.



SOUP

LENTIL SOUP £5.50 (Vegan)

Puréed lentils, carrots, potato, onion and cumin. Served with a side of bread and lemon

COLD MEZZA

- 1. HUMMUS (Vegan)** £5.79
Chickpea purée with sesame paste (tahini), garlic, fresh lemon juice, drizzled with extra virgin olive oil. Topped with cooked chickpeas
- 2. HUMMUS BEIRUTI (Vegan) (S)** £6.50
Chickpea purée with hot pepper, mixed peppers, lemon juice, sesame paste (tahini), garlic. Topped with cooked chickpeas drizzled with extra virgin olive oil
- 3. CUCUMBER AND YOGURT (V)** £5.00
Chopped cucumbers, greek yogurt dressed with dried mints and extra virgin olive oil
- 4. BABA GHANOUJ (V)** £6.00
Charcoal grilled aubergine purée mixed with tahini, lemon, garlic and drizzled with extra virgin olive oil
- 5. COTTAGE AUBERGINE MEZZA (Vegan)** £7.00
Fried aubergine mixed with Greek yogurt with fresh garlic/ fresh lemon coriander virgin olive oil
- 6. KABIS (V) (S)** £4.00
A group of vegetables mixed with garlic, herbs and vinegar
- 7. WARAK ENAB (Vegan)** £6.00
Vine leaves filled with a mixture of rice, tomato, parsley, mint, onion, lemon juice. Cooked with extra virgin olive oil
- 8. MAKDOUS (Vegan)** £6.50
Pickled baby aubergine stuffed with garlic and walnut
- 9. LABNEH (V)** £5.00
Traditional strained yogurt mix with dried mint. Served with extra virgin olive oil

MIXED COTTAGE MEZZA

PLATTER COTTAGE MAZZA £14.99

Hummus, Baba Ghanouj, Grilled Halloumi, Tabbouleh, Falafel and Warak Enab. Served with warm Lebanese bread.

HOT MEZZA

- 10. HUMMUS AWERMA** £7.00
Chickpea purée with sesame paste (tahini), fresh garlic, lemon juice and extra virgin olive oil. Topped with sautéed diced marinated lamb.
- 11. GRILLED HALLOUMI (V)** £6.50
Grilled halloumi cheese accompanied with mint, tomatoes and cucumbers. Brushed with extra virgin olive oil
- 12. FUL MOUDAMAS (V)** £6.50
Healthy broad beans mixed with garlic, lemon juice and extra virgin olive oil. Topped with chopped tomatoes and parsley
- 13. POTATO HARRA (Vegan) (S)** £6.00
Potato cubes packed with rich flavours of garlic, coriander, onion and chilli spices
- 14. SOUJOK** £6.50
A mixture of marinated meat with warm spices fried with cooked olive oil and served with cucumber and tomatoes.
- 15. LAMB SAMBOUSEK** £6.50
Deep fried Lebanese pastry filled with sautéed minced lamb
- 16. FALAFEL (Vegan)** £5.50
Croquettes made with chickpeas, broad beans, onions, garlic, coriander and mixed herbs. Dressed with tahini
- 17. JAWANEH** £5.99
Grilled chicken wings marinated with yogurt, lemon, garlic and mixed herbs
- 18. KUBBEH (N)** £6.50
Fried courgettes made with minced lamb, cracked wheat bulgur, mixed spices, sautéed onion and pine nuts.
- 19. ROLLED CHEESE** £6.00
Deep fried pastries filled with cheese. Served with sliced cucumber
- 20. CALAMARI** £6.99
Cooked with lemon garlic, olive oil. Served with chilli sauce
- 21. SPINACH SAMBOUSEK (V) (D) (G)** £6.00
Deep fried spinach pastry filled with feta cheese
- 22. COTTAGE KALLAJ** £6.50
Charcoal grill baked pastry filled with halloumi cheese and organic herbs

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if not, talk to us"*

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A discretionary 10% service charge
will be added to your bill

V Vegetarian

V Vegan

D Contains Dairy

G Contains Gluten

N Contains Nuts

S Spicy

We take food allergies and intolerances seriously and have carefully labelled each dish with a dietary type. However, allergens are present in our Lebanese kitchen so we cannot guarantee that our dishes are 100% allergen free. Should you require more information about our dishes, please speak to a team member who will be happy to assist you further.

SALAD

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| 23. GREEK SALAD (V)
Fresh cucumbers, tomatoes, lettuce, mints, olives, red onions, feta cheese drizzled with extra virgin olive oil and lemon juice. | £6.50 | 24. FATTOUSH (V)
Lettuce, tomatoes, cucumbers, dried minced, onions, radish, mixed bell peppers, fresh thyme and sumac. Topped with crunchy chopped bread and pomegranate. Dressed with extra virgin olive oil and vinegar. | £6.00 |
| 25. TABBOULEH (Vegan)
Refreshing salad made with finely chopped tomatoes, parsley, dried mint, onion. Dizzled with fresh lemon juice and extra virgin olive oil. | £6.00 | 26. SPICY COTTAGE SALAD (V) (S)
Lettuce, tomato, cucumber, parsley, onion, mixed bell pepper, chopped green chilli, fresh thyme, dried mint, sumac and extra virgin olive oil | £6.00 |
| 27. TAOUK SALAD
Refreshing salad with grilled chicken breast fillet slices | £7.00 | | |

FROM THE GRILL

All mains from the grill are served with rice and grilled vegetables

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| 28. LAHM MASHWI
Skewered cubes of tender lamb, cooked over hot charcoal. Served with grilled onion and tomato | £14.00 | 29. KASTALETA
Grilled lamb chops on the bone, finely seasoned. Served with salad | £14.99 |
| 30. LAMB KOFTA
Charcoal grilled skewer of marinated minced lamb. Served with salad | £12.99 | 31. CHICKEN SHAWARMA
Marinated and grilled pieces of chicken breast cooked with red and green peppers. Served with Lebanese bread and garlic | £11.00 |
| 32. CHICKEN KOFTA
Charcoal grilled skewer of finely seasoned minced chicken. Served with garlic sauce | £12.00 | 33. LAMB SHAWARMA
Marinated and grilled pieces of lamb shoulder cooked with red and green peppers. Served with Lebanese bread and garlic | £12.00 |
| 34. KOFTA KHASHKHASH (S)
Two skewers of charcoal grilled minced lamb. Served on a bed of rice and topped with red chilli sauce | £13.00 | 35. CHICKEN WINGS
Marinated with our chefs signature sauce and grilled to perfection over hot charcoal. Served choice of rice or fries | £6.50 |
| 36. CHICKEN TAOUK
Skewered cubes of tender chicken breast, cooked over hot charcoal. Served with garlic sauce and choice of rice or fries | £12.00 | 37. CHICKEN FAROUJI
Charcoal grilled marinated baby chicken, seasoned with lemon, garlic and herbs. Served with a side of garlic sauce | £13.00 |
| 38. HOMEMADE LAMB BURGER
Lamb patty marinated with chefs recipe, with lettuce, tomato, onion and cheese. Served with a side of fries | £10.00 | 39. HOMEMADE CHICKEN BURGER
Grilled Chicken breast marinated with chefs recipe, with lettuce, tomato, onion and cheese. Served with a side of fries | £8.99 |

40. COTTAGE MIXED GRILL £23.99

Skewer of chicken taouk, lamb kofta and chicken kofta and chicken wings.
Served with rice and salad

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COTTAGE SPECIALS

41. QORMEH SABZI

Stew made from sauteed mixture of fresh green herbs. Cooked with cubes of lamb, onions, dried limes and red kidney beans. Served with vermicelli rice and salad

£14.00

42. MOSAKEN

Half a baby chicken slowly oven cooked with herbs and topped with sauteed onion, sumac, pine nuts (optional) olives and extra virgin olive oil. Covered with season bread with green rice that includes green kidney beans and salad

£15.00

43. LAMB SHANKS

lamb shank marinated in Lebanese herbs and spices, topped with my cottage special gravy served with vermicelli rice

£12.50

STEWES

44. OKRA STEW

Slow cooked fresh okra mixed with peppers, garlic, tomato puree and special herbs. Served with a side of vermicelli rice.

£11.00

45. MOUSSAKA

Oven baked aubergine served in tomato sauce, mixed with garlic, green and red pepper and extra virgin olive oil. Served with a side of vermicelli rice.

£11.00

FROM THE SEA

All mains from the sea are served with rice and salad

46. GRILLED SEA BASS

Seasoned with sea herbs. Served with wedge of lemon

£12.99

47. GRILLED SALMON

Seasoned with olive oil, garlic and lemon

£13.99

48. KING PRAWNS

Seasoned with extra virgin olive oil, garlic, lemon and coriander. Served with grilled vegetables and with your choice of rice or fries.

£14.00

49. MIXED SEA GRILL

Grilled Salmon, King Prawns and Calamari. Served with grilled vegetables, salad and your choice of rice or fries.

£29.00

COTTAGE WRAPS

Served with Lebanese bread

50. LAMB SHAWARMA

Seasoned with tahini sauce, pickles and salad

£7.50

51. MINCED LAMB KOFTA KEBAB

Seasoned with tahini sauce, pickles and salad

£7.30

52. MINCED CHICKEN KOFTA KEBAB

Seasoned with tahini sauce, pickles and salad

£7.50

53. CHICKEN TAOUK WRAP

Deliciously topped with garlic sauce, pickles and salad

£7.00

54. FALAFEL WRAP (V)

Topped with tahini sauce, red turnip pickles and tomatoes

£6.00

55. GRILLED HALLOUMI (V)

Served with tomato and fresh mint

£6.00

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SIDES

56. TRADITIONAL RICE	£3.50	57. GREEN RICE	£3.50
58. FRIES	£3.75	59. OLIVES	£3.50
60. BREAD BASKET	£0.50	61. CHILLI SAUCE	£0.75
62. GARLIC BASKET	£0.75	63. FISH SAUCE	£0.75

COTTAGE SET MENU FOR TWO PEOPLE

£55.00

**Served with two glasses
of house wine**

A set for two people that includes:

Hummus, Tabbouleh, Cheese Rolls, Falafel

One each of the following:

**Lamb Shish Kebab, Chicken Taouk, Lamb Kofta,
Chicken Kofta and Chicken Wings.**

Served with a selection of rice or fries.

Baklava served for dessert

COTTAGE SET MENU FOR FOUR PEOPLE

£95.00

**Served with a bottle of
house wine**

A set for four people that includes:

**Hummus, Baba Ghanouj, Tabbouleh, Warak Enab,
Falafel, Rolled Cheese, Kubbeh, Soujok**

Two each of the following:

**Lamb Shish Kebab, Chicken Taouk, Lamb Kofta,
Chicken Kofta and Chicken Wings.**

Served with a selection of rice or fries.

Baklava served for dessert

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COTTAGE DESSERTS

61. BAKLAWA (N) Layers of thin crispy pastry filled with nuts and topped with syrup	£4.50	62. MOUHALABIEH (D) Milk pudding flavoured with rose and blossom water	£4.00
63. KNEFEH (D) Warm melted cheese covered with golden smooth semolina dough. Topped with rose water syrup	£6.00	64. MY COTTAGE ICE CREAM Collection of different ice creams. Please ask a member of the team for the available flavours	£5.00

HOT DRINKS

65. LEBANESE COFFEE	£3.50	66. ESPRESSO	£2.80	67. MACCHIATO	£2.00
68. CAFE LATTE	£2.50	69. CAPPUCCINO	£2.50	70. DECAFFEINATED COFFEE	£2.50
71. AMERICANO	£2.00	72. CAFE MOCHA	£2.00	73. HOT CHOCOLATE	£3.00
74. FLAT WHITE	£2.00	75. ENGLISH TEA	£2.50	76. FRESH MINT TEA	£2.75
77. CINNAMON CHAI	£2.50				

COLD DRINKS & JUICES

78. COCA COLA	£2.00	79. DIET COKE	£2.00	80. FANTA	£2.00
81. 7UP	£2.00	82. TONIC	£2.00	83. CARROT & GINGER JUICE	£4.00
84. FRESH APPLE JUICE	£4.00	85. FRESH APPLE JUICE WITH MINT	£4.00	86. FRESH ORANGE JUICE	£4.50

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