

WHILE YOU WAIT OR TO SHARE FOR THE TABLE...

MIXED MARINATED OLIVES (GF) £4

TOASTED PITTA & ROASTED RED PEPPER HUMMUS harissa & sumac roasted chick peas £6 WHOLE BAKED CAMEMBERT PLATTER roasted garlic & rosemary, mixed toasted bread, chutney & pickled

cornichons (V, GFA) £16

MIXED BREAD BOARD olive oil & balsamic (V) £6

STARTERS

CHICKEN SATAY SKEWERS satay sauce, Asian slaw, spring onion, sesame (GF, SESAME) £9 SMOKED MACKEREL PATE with horseradish & fresh lemon, Rusbridge granary toast (GFA) £9 HARISSA ROAST SQUASH & FETA SALAD spinach, chick pea, mixed leaf & balsamic dressing (V, GF) £9 **HOMEMADE SOUP** Rusbridge granary & butter (V, GFA) £8

SUNDAY ROASTS

STIDOLPHS FARM 12 HOUR SLOW ROASTED SHOULDER OF LAMB (GF) £24 GARLIC & THYME SUPREME OF ROAST CHICKEN sage & onion stuffing, cranberry sauce (GFA) £23 HOMEMADE ALMOND, WALNUT & MUSHROOM ROAST veggie gravy, cranberry sauce (V) £21 MIXED ROAST any two of the roasts above £27

Our roasts are served with all the trimmings: roasted potatoes, parsnips & carrots, homemade gravy & Yorkshire puddings (GFA). Today's accompanying vegetables: mixed greens, slow braised red cabbage & peas.

- + CAULIFLOWER CHEESE vintage cheddar, blue cheese & parmesan (V, GF) £5
- + ADDITONAL MIXED SEASONAL GREEN VEG £5

MAIN COURSES

CLASSIC HADDOCK & CHIPS minted garden peas & zesty house tartare (GFA) £18 PAN FRIED FILLET OF SEABASS sundried tomato & saffron risotto, fine green beans (GF) £25 PRAWN &TOMATO LINGUINE tomato sauce, (option to add N'Duja spiced sausage) tenderstem broccoli £24 KATSU CURRY rice, caramelised pineapple, pak choi (V) (VE) (GFA) choose Tempura Veg £22 / King Prawn £25 GREYHOUND BURGERS: with skin on fries & house slaw (GF) + £2 sweet potato fries or cheesy chips

- DEXTER BEEF BURGER crisp bacon, vintage cheddar,
- burger sauce, Rusbridge brioche (GFA) £18
- HALLOUMI & RED PEPPER BURGER pesto mayo, gherkin & tomato, Rusbridge brioche (V, GFA) £18



SIDES

SKIN ON FRIES (GF) £4 SWEET POTATO FRIES (GF) £6 CHEESY FRIES (GF) £6
MIXED SALAD (GF) £4
CRUNCHY HOUSE SLAW (GF, V) £4

CHILDREN'S MEALS

CHICKEN GOUJON (golden crumb) (GF)

GIANT FISH FINGERS

SCAMPI

SAUSAGES

All served with fries & baked beans/salad/coleslaw / peas

£10

CHILDRENS ROAST OPTION £13

Served with all the trimmings

DESSERTS

DOUBLE CHOCOLATE ORANGE BROWNIE vanilla ice cream (GF) £8

CHRISTMAS PUDDING rich brandy custard £8

WINTER CRUMBLE bramley apple & seasonal fruits, cinnamon ice cream or custard (GF) £8

LEMON POSSET homemade chocolate dipped shortbread (GF) £8

KITCHEN CHEESE PLATE Cheddar, Camembert, Stilton, apple, artisan crackers, chutney (V) £12

GREYHOUND ICE CREAMS We make all our own ice creams here, today's flavours: vanilla, cinnamon,

chocolate orange, coffee, rocky road, salted caramel, cookies & cream (V, GF) £2 per scoop

TAYWELL SORBETS lemon or apple (V, VE, GF) £2 per scoop

HOT DRINKS

AMERICANO £3 ENGLISH BREAKFAST TEA £2.60

FLAT WHITE £3 EARL GREY TEA £2.60

LATTE £3.50 PEPPERMINT TEA £2.60

CAPPUCCINO £3.50 FRUIT TEA £2.60

MACCHIATO £3/£3.50 HOT CHOCOLATE £4

ESPRESSO £2.50/£3 **FLOATER COFFEE** £4.50

+ decaf coffee and oat milk available

FARM TO FORK

We are proud to showcase the meat we rear at our own smallholding, Stidolphs Farm, just two miles up the road from Charcott. We work with local producers to source the best seasonal ingredients. Our amazing chefs prepare all our food from scratch here, meaning you really can taste the difference. This commitment and lots of hard work underpin our Number 1 position on Trip Advisor, we'd be grateful for your review too.