



COUNTRY PUB & DINING

WHILE YOU WAIT NIBBLES....

CARAMELISED RED ONION HUMMUS toasted pittas (V, Ve) £7

MIXED MARINATED OLIVES (V, Ve, GF) £5

HERBY GARLIC CIABATTA (V) £6 + cheese £7

MIXED BREAD BOARD olive oil, balsamic (V, Ve) £7 (+ olives £10)

STARTERS / LIGHT PLATES / SHARERS

SPICY KOREAN CHICKEN BITES Asian slaw (GF, SESAME) £10

FRESH GRIDDLED SARDINES confit garlic toast, shallot & tomato salad, fresh lemon (GFA) £15

HOMEMADE SOUP Rusbridge granary (V, Ve, GFA) £8

TEMPURA TIGER PRAWNS sweet chilli dipping sauce or garlic aioli (GF) £10

WESTWOOD FARM BEEF KOFTAS fresht tzatziki, toasted pitta £9

GRIDDLED ASPARAGUS whipped goats cheese, roasted vine tomatoes, pesto dressing (V, GF) £11

BAKED CAMEMBERT sun dried tomato & oregano, pickled cornichons, chutney, crusty breads (V, GFA) £16

FISHERMAN PLATTER smoked mackerel & horseradish pate, Atlantic prawn cocktail gems, Whitby scampi, devilled whitebait, zesty tartare sauce, crusty Rusbridge granary bloomer £25

MAIN COURSES...

CHARCOTT CAESAR SALAD crispy romaine lettuce coated in our creamy homemade Caesar dressing, crunchy garlic croutons, parmesan shavings & anchovies, top with: griddled halloumi or chargrilled chicken breast £18 or have both £23

PORK TENDERLOIN stuffed with wild garlic & mozzarella, crushed new potatoes, fresh spring greens, wild garlic pesto (GF) £26

DAHL CURRY & ROASTED CAULIFLOWER rice, coriander, cucumber & onion salad, onion bhaji, poppadom (GF, V, Ve) £21

FILLET OF SEA BREAM Spring pea & broad bean fricassé, sauté potatoes, green beans (GF) £25

STIDOLPHS SLOW COOKED BEEF CHEEK RAGU & PAPPARDELLE garlic bread £23

FRESH SHETLAND MUSSELS choose spicy tomato & chilli sauce or traditional a la marinère sauce

- Small bowl served with crusty bread, garlic aioli £13
- Large bowl served with fries, crusty bread & aioli £23

PUB CLASSICS...

PIE OF THE DAY shortcrust pastry, creamy mash, seasonal greens, gravy £24 (*allow 25 mins cooking time*)

CLASSIC HADDOCK & CHIPS minted pea puree, zesty house tartare (GFA) £18

HONEY ROASTED HAM fried eggs, homemade chips (GF) £18

GREYHOUND BURGERS Rusbridge brioche, skinny fries, house slaw (GFA) + *cheesy chips / sweet potato fries* £2

- **CAJUN CHICKEN BURGER** bacon, cheddar, spiced Aleppo chilli mayo, gherkin, tomato £18
- **WESTWOOD FARM BEEF BURGER** bacon, cheddar, burger sauce, gherkin, tomato £18
- **HALLOUMI & ROASTED RED PEPPER BURGER** spiced Aleppo chilli mayo, gherkin, tomato (V, Ve) £18

SIDES

SKIN ON FRIES (GF) £4

SWEET POTATO FRIES (GF) £6

MIXED VEGETABLE SIDE (GF) £5

CHEESY FRIES (GF) £6

MIXED SALAD (GF) £4

HOUSE COLESLAW (GF, V) £5

CHILDREN'S MEALS

BEEF BURGER with or without cheese

CHICKEN GOUJONS (GF)

TOMATO PASTA WITH CHEESE (V)

GIANT FISH FINGERS

SCAMPI

served with fries or mash & baked beans/salad/peas £10

DESSERTS

DOUBLE CHOCOLATE BROWNIE vanilla ice cream (GF) £8

GIANT CHOCOLATE CHIP COOKIE BAKE vanilla ice cream (GF) £8

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

ELDERFLOWER & LEMON POSSET homemade 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, chocolate, salted caramel, coffee, rum & raisin, banoffee, key lime (V, GF) £2 per scoop

TAYWELL SORBETS lemon, passion fruit & blackcurrant (V, VE, GF) £2 per scoop

HOT DRINKS

AMERICANO £3

FLAT WHITE £3

LATTE £3.50

CAPPUCCINO £3.50

MACCHIATO £3/£3.50

ESPRESSO £2.50/£3

ENGLISH BREAKFAST TEA £2.60

EARL GREY TEA £2.60

PEPPERMINT TEA £2.60

FRUIT TEA £2.60

HOT CHOCOLATE £4

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 2 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.

PLEASE ADVISE OF ALLERGIES & DIETARY REQUIREMENTS WHEN ORDERING

V: vegetarian Ve: Vegan GF: gluten free GFA: gluten free option available N:nuts ALC: alcohol

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL - THANK YOU