



COUNTRY PUB & DINING

TO START WITH OR TO SHARE FOR THE TABLE...

MIXED MARINATED OLIVES (GF) £4

TOASTED PITTA & ROASTED RED PEPPER HUMMUS harissa & sumac roasted chick peas £6

BAKED CAMEMBERT roasted garlic & rosemary, toasted breads, chutney, pickled cornichons (V, GFA) £16

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

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

CHICKEN SATAY SKEWERS satay sauce, mixed leaves, spring onion, sesame (GF, SESAME) £9

TIGER TEMPURA PRAWNS sweet chilli dipping sauce, mixed leaf (GFA) £9

HOMEMADE SOUP served with Rusbridge granary & butter (V, GFA) £8

ROASTED PORTOBELLO MUSHROOM goats cheese, caramelised red onion, mixed leaves, balsamic glaze (V,GF) £9

SUNDAY ROASTS

GARLIC & THYME SUPREME OF ROAST CHICKEN sage & onion stuffing, cranberry sauce (GFA) £23

STIDOLPHS FARM ROASTED PORK BELLY homemade apple sauce (GF) £24

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 & creamed swede.

+ **CAULIFLOWER CHEESE** vintage cheddar, blue cheese & parmesan (V, GF) £5

+ **PIGS IN BLANKETS** Stidolphins chipolatas wrapped in smoked streaky bacon £5

+ **ADDITIONAL MIXED SEASONAL GREEN VEG** £5

MAIN COURSES

CLASSIC HADDOCK & CHIPS minted garden peas & zesty house tartare (GFA) £18

YELLOW THAI VEGETABLE CURRY butternut squash, mange tout, mushrooms, mixed peppers, onion, carrot, rice (V,VE, GF) + Thai crackers £22 / Chicken £25 / 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 GOUJONS (GF)

GIANT FISH FINGERS

SCAMPI

BEEF BURGER

*All served with fries & baked beans/salad/ peas
£10*

CHILDRENS ROAST OPTION £13

Served with all the trimmings

DESSERTS

DOUBLE CHOCOLATE & SALTED CARAMEL BROWNIE vanilla ice cream (GF) £8

SYRUP SPONGE PUDDING custard or vanilla ice cream (GF) £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, whisky, coffee, raspberry crumble, salted caramel, rum & raisin (V, GF) £2 per scoop

TAYWELL SORBETS lemon or apple (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 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.

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