



## COUNTRY PUB & DINING

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### TO NIBBLE ON OR SHARE AT THE TABLE...

**MIXED MARINATED OLIVES** (GF) £4

**CARAMELISED RED ONION HUMMUS** sumac roasted chickpeas, toasted pitta £7

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

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

### STARTERS / SMALL PLATE / SHARERS...

**SPICY KOREAN CHICKEN BITES**, Asian slaw, spring onion, sesame (GF, SESAME) £10

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

**TIGER TEMPURA PRAWNS** sweet chilli or garlic aioli, mixed leaf (GF) £10

**WESTWOOD FARM BEEF KOFTAS** fresh tzatziki, toasted pitta £9

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

**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

### SUNDAY ROASTS...

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

**GARLIC & THYME SUPREME OF ROAST CHICKEN** sage & onion stuffing, pig in blanket, 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 seasonal greens & creamed swede.

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

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

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

### MAIN COURSES

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

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

**GREYHOUND BURGERS:** with skin on fries & house slaw (GF) + £2 sweet potato fries or cheesy chips

- **CAJUN CHICKEN BURGER** crisp bacon, vintage cheddar, chilli mayo, Rusbridge brioche (GFA) £18

- **HALLOUMI & ROASTED RED PEPPER BURGER** Aleppo chilli mayo, Rusbridge brioche (V, GFA) £18

- **WESTWOOD FARM BEEF BURGER** crisp bacon, vintage cheddar, burger sauce, Rusbridge brioche (GFA) £18

**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

## SIDES

**HOMEMADE CHIPS** (GF) £5  
**SKIN ON FRIES** (GF) £5  
**SWEET POTATO FRIES** (GF) £6

**CHEESY CHIPS / FRIES** (GF) £6  
**MIXED HOUSE SALAD** (GF) £4  
**HOUSE SLAW** (GF) £5

## CHILDREN'S MEALS

**CHICKEN GOUJONS** (GF)  
**GIANT FISH FINGERS**  
**SCAMPI**  
**BEEF BURGER** (with or without cheese)(GF)

All served with chips/fries & baked beans/salad/ peas  
£10  
**CHILDRENS ROAST** £13 (GFA)  
Served with all the trimmings

## DESSERTS

**FRUIT PAVLOVA** mixed berry coulis, fresh strawberry, whipped cream (GF) £8  
**DOUBLE CHOCOLATE BROWNIE** vanilla ice cream (GF) £8  
**GIANT CHOCOLATE CHIP COOKIE BAKE** vanilla ice cream (GF) £8  
**ELDERFLOWER & LEMON POSSET** homemade shortbread £8  
**CLASSIC CRUMBLE** bramley apple & mixed berry, vanilla ice cream or custard (GF) £8  
**KITCHEN CHEESE PLATE** Cheddar, Brie, Stilton, apple, artisan crackers, chutney (V) £12  
**GREYHOUND ICE CREAMS** We make all our own ice creams here, today's flavours: vanilla, chocolate, coffee, banoffee, key lime pie, salted caramel (V, GF) £2 per scoop  
**TAYWELL SORBETS** lemon, blackcurrant or passion fruit (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