



COUNTRY PUB & DINING

WHILE YOU WAIT NIBBLES....

CARAMELISED RED ONION HUMMUS sumac toasted chick peas, 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...

STIDOLPHS BEEF & PORK MINI MEATBALLS smoked tomato sauce, toasted garlic bread (GFA) £10

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

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

ROASTED PORTOBELLO MUSHROOM goats cheese, caramelised red onion (V, GF) £9

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

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

MAIN COURSES...

TENDERLOIN OF PORK in prosciutto with fig & gorgonzola stuffing, cavolo nero, creamy polenta (GF) £25

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

GOAN STYLE VEGETABLE CURRY rice, naan bread (V, VE, GFA) £21 + king prawns £25

STIDOLPHS SLOW COOKED BEEF CHEEK RAGU & PAPPARDELLE garlic bread (GFA) £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 garden peas, zesty house tartare (GFA) £18

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

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

- **STIDOLPHS DEXTER BEEF BURGER** bacon, cheddar, burger sauce, gherkin, tomato £18
- **CORIANDER & CHICKPEA BURGER** crunchy carrot & spiced tomato chutney (V, Ve) £19

SIDES

SKIN ON FRIES (GF) £4

SWEET POTATO FRIES (GF) £6

MIXED VEGETABLE SIDE (GF) £5

CHEESY FRIES (GF) £6

MIXED SALAD (GF) £4

ONION RINGS (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 SALTED CARAMEL BROWNIE vanilla ice cream (GF) £8

STICKY TOFFEE PUDDING rich toffee sauce, custard or vanilla ice cream £8

CLASSIC CRUMBLE bramley apple & seasonal fruits, vanilla 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, chocolate, cinnamon, coffee, raspberry crumble, salted caramel, rum & raisin (V, GF) £2 per scoop

TAYWELL SORBETS apple, lemon & blackberry (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