

The SLAUGHTERS

COUNTRY INN

Served 12pm - 5pm

BAGUETTES

Served 12pm - 5pm

Egg & Black Truffle Mayonnaise £10⁵⁰ 575kcal

Honey Roast Ham £11 696kcal
Black garlic mayonnaise

Smoked Salmon £11⁵⁰ 712kcal
Pickled cucumber, crème fraîche

Melted Double Gloucester £11²⁵ 564kcal
Spiced tomato & onion chutney

All served on a white or granary baguette
with rocket & salted crisps.

AFTERNOON TEA

Cream Tea 846kcal
Warm scones served with clotted cream & jam
£16²⁵

Full Afternoon Tea 1609kcal
Finger sandwiches, warm scones, cakes
£27⁹⁵

Champagne Full Afternoon Tea 1609kcal
£41

NIBBLES

Marinated Olives £4⁹⁵ 82kcal

Warm Bread £5⁵⁰ 331kcal
Netherend butter, tomato & red pepper hummus

Crispy Brie £6⁵⁰ 535kcal
Onion jam

Pork, Sage & Onion Sausage Roll £6⁵⁰ 553kcal
Black garlic mayonnaise

SMALL PLATES

'Soup of the Day' £8⁵⁰ 202kcal
Vegetable crisps, herb oil, warm bread

Smoked Ham Hock Terrine £11⁵⁰ 301kcal
Apple, celeriac remoulade, sourdough croutes

Goat's Cheese Panna Cotta £11 367kcal
Celery, beetroot, truffle honey

Treacle-cured Loch Duart Salmon £13 411kcal
Lime, lemongrass, kohlrabi, ginger

SALADS

Chicken Caesar Salad
Gem lettuce, bacon, Parmesan, anchovies, croutons
£10⁵⁰ 406kcal | £19 812kcal

Tomato Salad
Basil, vegan feta, pickled shallots, chickpea
& black garlic dressing
£10 312kcal | £18⁵⁰ 468kcal

SHARING

Country Inn Sharing Platter for Two £29 1312kcal
Pork pie, ham, cured meats, smoked salmon, cheese, pickles, chutney, bread

MAINS

Char-grilled Lamb Barnsley Chop £27⁵⁰ 725kcal
Mint gremolata, spiced slaw, Hasselback potatoes

Caramelised Onion & Double Gloucester Arancini £19⁵⁰ 675kcal
Seasonal vegetables, roasted leek velouté

Pan-seared Trout £29 603kcal
Lemon, saffron potatoes, prawn, mussels, bouillabaisse sauce

Roast Chicken Breast £24⁵⁰ 852kcal
Asparagus, mushroom, wild garlic, potato terrine, red wine jus

'Fish of the Day' £26⁵⁰ 864kcal
Crushed potatoes, seasonal vegetables, herb hollandaise

Spiced Puy Lentils £18⁵⁰ 553kcal
Spring onion, cauliflower, sunflower seed dressing

PUB CLASSICS

Pork & Herb Sausages £19⁵⁰ 1480kcal
Caramelised onions, seasonal vegetables, creamed potato, red wine jus

Beer-battered Fish & Chips £18⁹⁵ 1291kcal
Lemon, tartare sauce, crushed garden peas

Slaughters Inn Burger £19⁵⁰ 1291kcal
Cheese, relish, thick-cut chips

Dry-aged 10oz Sirloin Steak £35 1375kcal
Confit tomato, mushroom, onion ring, thick-cut chips

DESSERTS

Sticky Toffee Pudding £10²⁵ 825kcal
Butterscotch sauce, salted caramel ice cream

Chocolate Croissant Bread & Butter Pudding £10 674kcal
Custard

White Chocolate Bavarois £10 366kcal
Honey, candied almond, kiwi sorbet

Tonka Bean Egg Custard Tart £10⁵⁰ 424kcal
Rhubarb & fennel seed sorbet

Vegan Chocolate Brownie £10⁵⁰ 543kcal
Banana mousse, pumpkin seed, lime sorbet

Paxton & Whitfield Cheeses £15⁹⁵ 747kcal
Chutney, crackers, fruit jelly

SIDES

Creamed Potatoes & Herb Oil 337kcal

Spiced Slaw 244kcal

Thick-cut Chips 486kcal

Seasonal Green Vegetables 214kcal

New Potatoes & Pesto 272kcal

Truffle Honey-glazed Carrots 216kcal

All £5⁵⁰ Each

SAUCES

Peppercorn Sauce 315kcal

Béarnaise Sauce 168kcal

Red Wine Jus 119kcal

All £4 Each

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

WINE BY THE GLASS

SPARKLING	125ml
Prosecco 'Fili' Extra Dry	£8.50
Collet Champagne, Brut NV	£13.50
Laurent-Perrier, 'La Cuvée' Brut, Champagne	£17.50

WHITE	125ml	175ml	250ml	Bottle
2022 Novità Trebbiano Rubicone, Italy	£5.75	£7.50	£10.35	£27.50
2019 Saddle Creek Semillon Chardonnay, Australia	£6.25	£7.75	£10.95	£31
2022 Vellas Sauvignon Blanc, Chile	£6.25	£8.25	£11.50	£33
2022 'Founders' Chenin Blanc, South Africa	£6.75	£8.95	£12	£35

ROSÉ	125ml	175ml	250ml	Bottle
2022 Pinot Grigio Blush, Sacchetto, Italy	£5.75	£8.50	£10.95	£31
2021 Château de l'Aumérade, Côtes de Provence, France	£8	£11.50	£15.50	£46
2020 Bolney Lynchgate Rose, Bolney Estate, West Sussex, England	£8.25	£11.75	£15.75	£47

RED	125ml	175ml	250ml	Bottle
2021 Novità Sangiovese Rubicone, Italy	£5.75	£7.50	£10.25	£27.75
2020 Saddle Creek Shiraz Cabernet, Australia	£6.25	£8.25	£11.50	£32
2021 Viña Echeverria Merlot Reserva, Chile	£6.50	£8.75	£11.50	£33
2021 Malbec 'Raices' Andeluna, Argentina	£6.75	£9.25	£13.25	£38

WINE BY THE BOTTLE

SPARKLING	Bottle
Prosecco 'Fili' Extra Dry	£39
Bolney Classic Cuvee NV, West Sussex, England	£50
Collet Brut NV, Champagne	£70
Collet Brut Rose NV, Champagne	£80
Ridgeview, 'Bloomsbury' NV, Sussex, England	£85
Laurent-Perrier, 'La Cuvée' Brut, Champagne	£95
Laurent-Perrier, 'Cuvée Rosé' Brut, Champagne	£130

WHITE	½Bottle	Bottle
2020 Sancerre, Domaine Gerard Millet, France	£32.25	
2020 Novità Trebbiano Rubicone, Italy		£27.50
2019 Saddle Creek Semillon Chardonnay, Australia		£31
2022 Vellas Sauvignon Blanc, Chile		£33
2022 'Founders' Chenin Blanc, South Africa		£35
2022 Foundstone Pinot Grigio, Berton Vineyard, Australia		£35.25
2022 Albariño 'Coral do Mar', Pazo do Mar, Rías Baixas, Spain		£39
2022 Picpoul de Pinet 'La Serre', Villa Noria, France		£40
2021 Barons Lane White, New Hall Wine Estate, Crouch Valley, England		£40

WINE BY THE BOTTLE

WHITE	Bottle
2022 Tuatara Bay Sauvignon Blanc, Marlborough, New Zealand	£43
2022 Gavi del Comune di Gavi 'Fossili', San Silvestro, Italy	£44
2022 Viognier '1753', Château de Campuget, Vin du Pays du Gard, France	£46.50
2022 Vermentino 'Ala Blanca', Poderi Parpinello, Sardinia, Italy	£46.50
2021 Chardonnay 'Roman Road', Simpsons Wine Estate, Kent, England	£50
2021 Hen & Chicken Chardonnay, Larry Cherubino, Australia	£56
2022 Chablis, Domaine Grand Roche, Burgundy, France	£67.25
2021 Pouilly-Fuissé, 'Lise Marie', Domaine Ferrand, Burgundy, France	£74.75
2020 Meursault, Michel Gayot, Burgundy, France	£138
2020 Puligny-Montrachet 1er Cru 'La Garenne', Prosper Maufoux, Burgundy, France	£184

RED	½Bottle	Bottle
2022 Côtes du Rhône 'Les Vignes du Prince', Cellier des Princes, France	£35	
2021 Novità Sangiovese Rubicone, Italy		£27.75
2020 Saddle Creek Shiraz Cabernet Sauvignon, Australia		£32
2021 Viña Echeverria Merlot Reserva, Chile		£33
2021 Foundstone Shiraz, Berton Vineyard, Australia		£33.95
2022 Primitivo 'Il Pumo', San Marzano, Salento, Italy		£35
2019 Montepulciano d'Abruzzo 'Avegiano', Bove, Italy		£36.25
2022 Malbec 'Raices', Andeluna, Uco Valley, Mendoza		£38
2020 Rioja Crianza, Hugonell, Spain		£38.50
2016 Château Lestrille, Bordeaux Supérieur, France		£40.25
2021 Chianti Classico 'San Jacopo', Castello Vicchiomaggio, Italy		£50
2021 Bolney Estate Pinot Noir, Bolney Estate, England		£52.25
2021 Crozes-Hermitage 'Inspiration', Domaine de la Ville Rouge, France		£55.75
2021 Fleurie, Olivier Ravier, Beaujolais, France		£58.75
2020 Groot Constantia Pinotage, Western Cape, South Africa		£62
2021 Cabernet Sauvignon 'R Collection', Raymond Vineyards, California, USA		£64
2018 Syrah, 'Tous les Jours', Andrew Murray Vineyards, Santa Ynez Valley, California, USA		£67
2021 Malbec 'The Apple Doesn't Fall Far From The Tree', Mendoza, Argentina		£67
2018 Château Cissac, Cru Bourgeois, Haut-Médoc, Bordeaux, France		£73
2019 Château Boutisse, Saint-Émilion Grand Cru, Bordeaux, France		£79
2020 Châteauneuf-du-Pape, Domaine de la Solitude, France		£84.50
2018 Cabernet Sauvignon 'Cherubino', Larry Cherubino, Margaret River, Australia		£109.25
2019 Barolo 'Tortoniano', Michele Chiarlo, Italy		£126.50
2018 Gevrey-Chambertin Vieilles Vignes, Domaine Pierre Naigeon, Burgundy, France		£146

The
SLAUGHTERS
COUNTRY INN

NIBBLES

Marinated Olives £4.95 82kcal

Warm Bread £5.50 331kcal
Netherend butter, tomato & red pepper hummus

Crispy Brie £6.50 535kcal
Onion jam

Pork, Sage & Onion Sausage Roll £6.50 553kcal
Black garlic mayonnaise

STARTERS

'Soup of the Day' £8.50 202kcal
Vegetable crisps, herb oil, warm bread

Smoked Ham Hock Terrine £11.50 301kcal
Apple, celeriac remoulade, sourdough croutes

Goat's Cheese Panna Cotta £11 367kcal
Celery, beetroot, truffle honey

Treacle-cured Loch Duart Salmon £13 411kcal
Lime, lemongrass, kohlrabi, ginger

Tomato Salad £10 312kcal
*Basil, vegan feta, pickled shallots, chickpea
& black garlic dressing*

MAINS

Char-grilled Lamb Barnsley Chop £27.50 725kcal
Mint gremolata, spiced slaw, Hasselback potatoes

Caramelised Onion &
Double Gloucester Arancini £19.50 675kcal
Seasonal vegetables, roasted leek velouté

Pan-seared Trout £29 603kcal
Lemon, saffron potatoes, prawn, mussels, bouillabaisse sauce

Roast Chicken Breast £24.50 852kcal
Asparagus, mushroom, wild garlic, potato terrine, red wine jus

'Fish of the Day' £26.50 864kcal
Crushed potatoes, seasonal vegetables, herb hollandaise

Spiced Puy Lentils £18.50 553kcal
Spring onion, cauliflower, sunflower seed dressing

8oz Beef Fillet £39.50 708kcal
Truffle, wild garlic, broccoli, creamed potato

PUB CLASSICS

Pork & Herb Sausages £19.50 1480kcal
*Caramelised onions, seasonal vegetables,
creamied potato, red wine jus*

Beer-battered Fish & Chips £18.95 1291kcal
Lemon, tartare sauce, crushed garden peas

Dry-aged 10oz Sirloin Steak £35 1375kcal
Confit tomato, mushroom, onion ring, thick-cut chips

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

The
SLAUGHTERS
COUNTRY INN

DESSERTS

Sticky Toffee Soufflé £10.50 825kcal
Butterscotch sauce, salted caramel ice cream

White Chocolate Bavarois £10 366kcal
Honey, candied almond, kiwi sorbet

Tonka Bean Egg Custard Tart £10.50 424kcal
Rhubarb & fennel seed sorbet

Vegan Chocolate Brownie £10.50 543kcal
Banana mousse, pumpkin seed, lime sorbet

Paxton & Whitfield Cheeses £15.95 747kcal
Chutney, crackers, fruit jelly

SIDES

Creamed Potatoes & Herb Oil 337kcal

Spiced Slaw 244kcal

Thick-cut Chips 486kcal

Seasonal Green Vegetables 214kcal

New Potatoes & Pesto 272kcal

Truffle Honey-glazed Carrots 216kcal

All £5.50 Each

SAUCES

Peppercorn Sauce 315kcal

Béarnaise Sauce 168kcal

Red Wine Jus 119kcal

All £4 Each

TEA & COFFEE

Espresso £3.50 2kcal

Double Espresso £4 4kcal

Americano £4 12kcal

Flat White £4.50 42kcal

Latte £4.50 78kcal

Cappuccino £4.50 56kcal

Macchiato £4.25 46kcal

Mocha £4.75 66kcal

Hot Chocolate £4.75 66kcal

English Breakfast Tea £4

Decaffeinated Tea £4

ACCOMPANIMENTS

Selection of Petits Fours 270kcal
£5.95

Port - 2005 Barros Colheita
50ml £8.95 | 100ml £17.90

Dessert Wine- 2009 Domaine de Coyeux,
Muscat de Beaumes de Venise 125ml
£9.50

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

The
SLAUGHTERS
COUNTRY INN

WINE BY THE GLASS

SPARKLING

	125ml
Prosecco 'Fili' Extra Dry	£8.50
Collet Champagne, Brut NV	£13.50
Laurent-Perrier, 'La Cuvée' Brut, Champagne	£17.50

WHITE

	125ml	175ml	250ml	Bottle
2022 Novità Trebbiano Rubicone, Italy	£5.75	£7.50	£10.35	£27.50
2019 Saddle Creek Semillon Chardonnay, Australia	£6.25	£7.75	£10.95	£31
2022 Vellas Sauvignon Blanc, Chile	£6.25	£8.25	£11.50	£33
2022 'Founders' Chenin Blanc, South Africa	£6.75	£8.95	£12	£35

ROSÉ

	125ml	175ml	250ml	Bottle
2022 Pinot Grigio Blush, Sacchetto, Italy	£5.75	£8.50	£10.95	£31
2021 Château de l'Aumérade, Côtes de Provence, France	£8	£11.50	£15.50	£46
2020 Bolney Lynchgate Rose, Bolney Estate, West Sussex, England	£8.25	£11.75	£15.75	£47

RED

	125ml	175ml	250ml	Bottle
2021 Novità Sangiovese Rubicone, Italy	£5.75	£7.50	£10.25	£27.75
2020 Saddle Creek Shiraz Cabernet, Australia	£6.25	£8.25	£11.50	£32
2021 Viña Echeverria Merlot Reserva, Chile	£6.50	£8.75	£11.50	£33
2021 Malbec 'Raices' Andeluna, Argentina	£6.75	£9.25	£13.25	£38

WINE BY THE BOTTLE

SPARKLING

	Bottle
Prosecco 'Fili' Extra Dry	£39
Bolney Classic Cuvée NV, West Sussex, England	£50
Collet Brut NV, Champagne	£70
Collet Brut Rose NV, Champagne	£80
Ridgeview, 'Bloomsbury' NV, Sussex, England	£85
Laurent-Perrier, 'La Cuvée' Brut, Champagne	£95
Laurent-Perrier, 'Cuvée Rosé' Brut, Champagne	£130

WHITE

	½Bottle	Bottle
2020 Sancerre, Domaine Gerard Millet, France	£32.25	
2020 Novità Trebbiano Rubicone, Italy		£27.50
2019 Saddle Creek Semillon Chardonnay, Australia		£31
2022 Vellas Sauvignon Blanc, Chile		£33
2022 'Founders' Chenin Blanc, South Africa		£35
2022 Foundstone Pinot Grigio, Berton Vineyard, Australia		£35.25

The
SLAUGHTERS
COUNTRY INN

WINE BY THE BOTTLE

WHITE

Bottle

2022 Albariño 'Coral do Mar', Pazo do Mar, Rías Baixas, Spain	£39
2022 Picpoul de Pinet 'La Serre', Villa Noria, France	£40
2021 Barons Lane White, New Hall Wine Estate, Crouch Valley, England	£40
2022 Tuatara Bay Sauvignon Blanc, Marlborough, New Zealand	£43
2022 Gavi del Comune di Gavi 'Fossili', San Silvestro, Italy	£44
2022 Viognier '1753', Château de Campuget, Vin du Pays du Gard, France	£46.50
2022 Vermentino 'Ala Blanca', Poderi Parpinello, Sardinia, Italy	£46.50
2021 Chardonnay 'Roman Road', Simpsons Wine Estate, Kent, England	£50
2021 Hen & Chicken Chardonnay, Larry Cherubino, Australia	£56
2022 Chablis, Domaine Grand Roche, Burgundy, France	£67.25
2021 Pouilly-Fuissé, 'Lise Marie', Domaine Ferrand, Burgundy, France	£74.75
2020 Meursault, Michel Gayot, Burgundy, France	£138
2020 Puligny-Montrachet 1er Cru 'La Garenne', Prosper Maufoux, Burgundy, France	£184

RED

½Bottle

Bottle

2022 Côtes du Rhône 'Les Vignes du Prince', Cellier des Princes, France	£35
2021 Novità Sangiovese Rubicone, Italy	£27.75
2020 Saddle Creek Shiraz Cabernet Sauvignon, Australia	£32
2021 Viña Echeverría Merlot Reserva, Chile	£33
2021 Foundstone Shiraz, Berton Vineyard, Australia	£33.95
2022 Primitivo 'Il Pumo', San Marzano, Salento, Italy	£35
2019 Montepulciano d'Abruzzo 'Avegiano', Bove, Italy	£36.25
2022 Malbec 'Raices', Andeluna, Uco Valley, Mendoza	£38
2020 Rioja Crianza, Hugonell, Spain	£38.50
2016 Château Lestrille, Bordeaux Supérieur, France	£40.25
2021 Chianti Classico 'San Jacopo', Castello Vicchiomaggio, Italy	£50
2021 Bolney Estate Pinot Noir, Bolney Estate, England	£52.25
2021 Crozes-Hermitage 'Inspiration', Domaine de la Ville Rouge, France	£55.75
2021 Fleurie, Olivier Ravier, Beaujolais, France	£58.75
2020 Groot Constantia Pinotage, Western Cape, South Africa	£62
2021 Cabernet Sauvignon 'R Collection', Raymond Vineyards, California, USA	£64
2018 Syrah, 'Tous les Jours', Andrew Murray Vineyards, Santa Ynez Valley, California, USA	£67
2021 Malbec 'The Apple Doesn't Fall Far From The Tree', Mendoza, Argentina	£67
2018 Château Cissac, Cru Bourgeois, Haut-Médoc, Bordeaux, France	£73
2019 Château Boutisse, Saint-Émilion Grand Cru, Bordeaux, France	£79
2020 Châteauneuf-du-Pape, Domaine de la Solitude, France	£84.50
2018 Cabernet Sauvignon 'Cherubino', Larry Cherubino, Margaret River, Australia	£109.25
2019 Barolo 'Tortoniano', Michele Chiarlo, Italy	£126.50
2018 Gevrey-Chambertin Vieilles Vignes, Domaine Pierre Naigeon, Burgundy, France	£146