

# The SLAUGHTERS

COUNTRY INN

Served 12pm - 5pm

## BAGUETTES

Served 12pm - 5pm

Egg & Black Truffle Mayonnaise £10<sup>50</sup> 575kcal

Honey Roast Ham £11 696kcal  
Black garlic mayonnaise

Smoked Salmon £11<sup>50</sup> 712kcal  
Pickled cucumber, crème fraîche

Melted Double Gloucester £11<sup>25</sup> 564kcal  
Spiced tomato & onion chutney

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

## AFTERNOON TEA

Cream Tea 846kcal  
Warm scones served with clotted cream & jam  
£16<sup>25</sup>

Full Afternoon Tea 1609kcal  
Finger sandwiches, warm scones, cakes  
£27<sup>95</sup>

Champagne Full Afternoon Tea 1609kcal  
£41

## NIBBLES

Marinated Olives £4<sup>95</sup> 82kcal

Warm Bread £5<sup>50</sup> 331kcal  
Netherend butter, tomato & red pepper hummus

Crispy Brie £6<sup>50</sup> 535kcal  
Onion jam

Pork, Sage & Onion Sausage Roll £6<sup>50</sup> 553kcal  
Black garlic mayonnaise

## SMALL PLATES

'Soup of the Day' £8<sup>50</sup> 202kcal  
Vegetable crisps, herb oil, warm bread

Smoked Ham Hock Terrine £11<sup>50</sup> 301kcal  
Apple, celeriac remoulade, sourdough croutes

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

Treacle-cured Loch Duart Salmon £12<sup>50</sup> 411kcal  
Lime, lemongrass, kohlrabi, ginger

## SALADS

Chicken Caesar Salad  
Gem lettuce, bacon, Parmesan, anchovies, croutons  
£9<sup>95</sup> 406kcal | £18<sup>50</sup> 812kcal

Tomato Salad  
Basil, vegan feta, pickled shallots, chickpea  
& black garlic dressing  
£9<sup>50</sup> 312kcal | £18 468kcal

## SHARING

Country Inn Sharing Platter for Two £28 1312kcal  
Pork pie, ham, cured meats, smoked salmon, cheese, pickles, chutney, bread

## MAINS

Char-grilled Lamb Barnsley Chop £25<sup>50</sup> 725kcal  
Mint gremolata, spiced slaw, Hasselback potatoes

Caramelised Onion & Double Gloucester Arancini £19 675kcal  
Seasonal vegetables, roasted leek velouté

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

Roast Chicken Breast £24 852kcal  
Asparagus, mushroom, wild garlic, potato terrine, red wine jus

'Fish of the Day' £25<sup>50</sup> 864kcal  
Crushed potatoes, seasonal vegetables, herb hollandaise

Spiced Puy Lentils £18<sup>50</sup> 553kcal  
Spring onion, cauliflower, sunflower seed dressing

## PUB CLASSICS

Pork & Herb Sausages £19<sup>50</sup> 1480kcal  
Caramelised onions, seasonal vegetables, creamed potato, red wine jus

Beer-battered Fish & Chips £18<sup>95</sup> 1291kcal  
Lemon, tartare sauce, crushed garden peas

Slaughters Inn Burger £19<sup>50</sup> 1291kcal  
Cheese, relish, thick-cut chips

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

## DESSERTS

Sticky Toffee Pudding £10<sup>25</sup> 825kcal  
Butterscotch sauce, salted caramel ice cream

Chocolate Croissant Bread & Butter Pudding £10 674kcal  
Custard

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

Tonka Bean Egg Custard Tart £10<sup>50</sup> 424kcal  
Rhubarb & fennel seed sorbet

Vegan Chocolate Brownie £10<sup>50</sup> 543kcal  
Banana mousse, pumpkin seed, lime sorbet

Paxton & Whitfield Cheeses £15<sup>95</sup> 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<sup>50</sup> 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.

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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

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**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 £12.50 411kcal  
*Lime, lemongrass, kohlrabi, ginger*

Tomato Salad £9.50 312kcal  
*Basil, vegan feta, pickled shallots, chickpea  
& black garlic dressing*

**MAINS**

Char-grilled Lamb Barnsley Chop £25.50 725kcal  
*Mint gremolata, spiced slaw, Hasselback potatoes*

Caramelised Onion &  
Double Gloucester Arancini £19 675kcal  
*Seasonal vegetables, roasted leek velouté*

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

Roast Chicken Breast £24 852kcal  
*Asparagus, mushroom, wild garlic, potato terrine, red wine jus*

'Fish of the Day' £25.50 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**

Braised-beef, Carrot & Red Wine  
Shortcrust Pie £21 1320kcal  
*Seasonal vegetables, creamed potato, red wine jus*

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

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

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**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*

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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

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### WINE BY THE GLASS

#### SPARKLING

	125ml			
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Collet Champagne, Brut NV	£13.50			
Laurent-Perrier, 'La Cuvée' Brut, Champagne	£17.50			

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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

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**WHITE**

*Bottle*

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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
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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*

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