The SLAUGHTERS

NIBBLES

Marinated Olives £5 82kcal

Pork Pie £6.50 553kcal Mustard mayonnaise

Warm Bread ^{£5.95} 331kcal Whipped butter, hummus

Crispy Brie £6.95 535kcal Cumberland sauce

STARTERS

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

Butternut Squash, Sage & Double Gloucester Arancini [£]11^{.50} 412kcal Butternut squash, remoulade, herb emulsion, pumpkin seed dressing

> Smoked Salmon £13 424kcal Cucumber, beetroot, dill, wasabi

Soy & Ginger Pannacotta [&]9^{.50} ^{324kcal} Compressed watermelon, coriander, salted sunflower seeds

Pork, Pumpkin & Cranberry Country Terrine [£]11^{.50} 429kcal Seasonal chutney, house pickles, warm bread

MAINS

Venison Loin & Shoulder [£]34⁵⁰ 785kcal Creamed potato, parsnip, braised red cabbage

Pan-fried Cod £30 613kcal Potato terrine, sea vegetables, lemon, shellfish bisque

> Chargrilled Pork Chop ⁴24⁻⁵⁰ 785kcal Creamed potato, tarragon, onion, pear

Pan-fried Fish of the Day £27.50 782kcal Crushed potatoes, lemon, fennel, black garlic hollandaise

Slow-roast Beef Rump & Braised Ox Cheek 431.50 724kcal Pomme dauphine, artichoke, shallot, dill

> Saffron-spiced Israeli Cous Cous [£]18^{.50} 424kcal Charred cauliflower, lemon, herb pesto

PUB CLASSICS

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

Beer-battered Fish & Chips £19.95 1291kcal Lemon, crushed garden peas, tartare sauce,

Gnocchi & Truffle Butter £19.50 606kcal Buttered leeks, celeriac velouté

Chicken, Mushroom & Tarragon Pie 21-50 1183kcal Creamed potato, seasonal vegetables, red wine jus

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

Apple & Raisin Crumble Soufflé £10.50 783kcal Brown sugar sauce, apple sorbet

White Chocolate Cheesecake £10.50 599kcal Pineapple & passion fruit salsa, passion fruit sorbet

Dark Chocolate Delice £10.50 465kcal Lime, peanut butter mousse, banana sorbet

Vegan 'Crème Brûlée' £10.50 339kcal St. Clements sorbet

Paxton & Whitfield Cheese & 16 747kcal Selection of four cheeses, chutney, fruit jelly, crackers, poached apricot

SIDES

Creamed Potatoes 337kcal Crispy onion, herb oil

Thick-cut Chips 486kcal

Seasonal Vegetables 214kcal

Braised Red Cabbage 384kcal

£5.50 Each

SAUCES

Peppercorn Sauce 315kcal Béarnaise Sauce 168kcal Red Wine Jus 119kcal

£4 Each

TEA & COFFEE

Espresso $^{\pounds}3.^{75}$ $_{2kcal}$ Double Espresso $^{\pounds}4.^{25}$ $_{4kcal}$ Americano $^{\pounds}4.^{25}$ $_{12kcal}$ Flat White $^{\pounds}4.^{75}$ $_{42kcal}$ Latte $^{\pounds}4.^{75}$ $_{78kcal}$ Cappuccino $^{\pounds}4.^{75}$ $_{56kcal}$ Macchiato $^{\pounds}4.^{50}$ $_{46kcal}$ Mocha $^{\pounds}5$ $_{66kcal}$ Hot Chocolate $^{\pounds}5$ $_{145kcal}$ English Breakfast Tea $^{\pounds}4.^{25}$ Decaffeinated Tea $^{\pounds}4.^{25}$

ACCOMPANIMENTS Selection of Petits Fours ²5^{.95} _{270kcal}

DESSERT WINE

2009 Domaine de Coyeux, Muscat de Beaumes de Venise 125ml 29.50

PORT

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

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