

The  
SLAUGHTERS  
COUNTRY INN

Served 12pm - 5pm

BAGUETTES

Served 12pm - 5pm

Egg £10.75 553kcal  
Black truffle mayonnaise

Honey Roast Ham £11.50 694kcal  
Mustard mayonnaise

Smoked Salmon £11.50 506kcal  
Crème fraîche, pickled cucumber

Melted Double Gloucester £11.25 802kcal  
Cranberry, sage

All served on a multi-seed granary  
baguette with rocket & crisps

AFTERNOON TEA

Cream Tea 846kcal  
Warm scones served with clotted cream & jam  
£16.25

Full Afternoon Tea 1609kcal  
Finger sandwiches, warm scones, cakes  
£27.95

Champagne Full Afternoon Tea 1702kcal  
£41

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

Soy & Ginger Pannacotta £9.50 324kcal  
Compressed watermelon, coriander, salted sunflower seeds

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

Pork, Pumpkin & Cranberry Country Terrine £11.50 429kcal  
Seasonal chutney, house pickles, warm bread

SALADS

Chargrilled Chicken Caesar Salad  
Bacon, Parmesan, anchovies, gem lettuce, croutons  
£10.50 406kcal | £19 812kcal

SHARING

The Slaughters Sharing Platter for Two £29 1312kcal  
Pork pie, ham, sliced meats, cheese, pickles, chutney, bread

MAINS

Venison Loin & Shoulder £34.50 785kcal  
Creamed potato, parsnip, braised red cabbage

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

Chargrilled Pork Chop £24.50 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 £31.50 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

Pork & Herb Sausages £19.95 1320kcal  
Creamed potato, seasonal vegetables,  
caramelised onion jam, red wine jus

The Slaughters Beef Burger £19.95 1320kcal  
Cheese, spiced tomato chutney, thick-cut chips

DESSERTS

Sticky Toffee Pudding £10 825kcal  
Butterscotch sauce, vanilla ice cream

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

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.