

The  
SLAUGHTERS  
COUNTRY INN

Served 12pm - 5pm

BAGUETTES

Served 12pm - 5pm

Egg £10<sup>75</sup> 553kcal  
Black truffle mayonnaise

Honey Roast Ham £11<sup>50</sup> 694kcal  
Mustard mayonnaise

Smoked Salmon £11<sup>50</sup> 506kcal  
Crème fraîche, pickled cucumber

Melted Double Gloucester £11<sup>25</sup> 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<sup>25</sup>

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

Champagne Full Afternoon Tea 1702kcal  
£41

NIBBLES

Marinated Olives £5 82kcal

Pork Pie £6<sup>50</sup> 553kcal  
Mustard mayonnaise

Warm Bread £5<sup>95</sup> 331kcal  
Whipped butter, hummus

Crispy Brie £6<sup>95</sup> 535kcal  
Cumberland sauce

STARTERS

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

Soy & Ginger Pannacotta £9<sup>50</sup> 324kcal  
Compressed watermelon, coriander, salted sunflower seeds

Butternut Squash, Sage &  
Double Gloucester Arancini £11<sup>50</sup> 412kcal  
Butternut squash, remoulade, herb emulsion, pumpkin seed dressing

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

Pork, Pumpkin & Cranberry Country Terrine £11<sup>50</sup> 429kcal  
Seasonal chutney, house pickles, warm bread

SALADS

Chargrilled Chicken Caesar Salad  
Bacon, Parmesan, anchovies, gem lettuce, croutons  
£10<sup>50</sup> 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<sup>50</sup> 785kcal  
Creamed potato, parsnip, braised red cabbage

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

Chargrilled Pork Chop £24<sup>50</sup> 785kcal  
Creamed potato, tarragon, onion, pear

Pan-fried Fish of the Day £27<sup>50</sup> 782kcal  
Crushed potatoes, lemon, fennel, black garlic hollandaise

Slow-roast Beef Rump & Braised Ox Cheek £31<sup>50</sup> 724kcal  
Pomme dauphine, artichoke, shallot, dill

Saffron-spiced Israeli Cous Cous £18<sup>50</sup> 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<sup>95</sup> 1291kcal  
Lemon, crushed garden peas, tartare sauce

Gnocchi & Truffle Butter £19<sup>50</sup> 606kcal  
Buttered leeks, celeriac velouté

Pork & Herb Sausages £19<sup>95</sup> 1320kcal  
Creamed potato, seasonal vegetables,  
caramelised onion jam, red wine jus

The Slaughters Beef Burger £19<sup>95</sup> 1320kcal  
Cheese, spiced tomato chutney, thick-cut chips

DESSERTS

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

White Chocolate Cheesecake £10<sup>50</sup> 599kcal  
Pineapple & passion fruit salsa, passion fruit sorbet

Dark Chocolate Delice £10<sup>50</sup> 465kcal  
Lime, peanut butter mousse, banana sorbet

Vegan 'Crème Brûlée' £10<sup>50</sup> 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<sup>50</sup> 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.

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WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Prosecco 'Fili' Extra Dry 11 <sup>5%</sup>	125ml			£8.50
Collet Brut NV, Champagne 12 <sup>5%</sup>				£13.50
Laurent-Perrier, La Cuvée, 12 <sup>6%</sup>				£17.50

WHITE

	125ml	175ml	250ml	Bottle
2023 Novità Trebbiano Rubicone, Italy 11 <sup>6%</sup>	£5.75	£7.50	£10.35	£27.50
2019 Saddle Creek Semillon Chardonnay, Australia 12 <sup>6%</sup>	£6.25	£7.75	£10.95	£31
2023 Vellas Sauvignon Blanc, Chile 11 <sup>6%</sup>	£6.25	£8.25	£11.50	£33
2023 'Founders' Chenin Blanc, South Africa 13 <sup>6%</sup>	£6.75	£8.95	£12	£35

ROSÉ

	125ml	175ml	250ml	Bottle
2023 Pinot Grigio Blush, Sacchetto, Italy 12 <sup>6%</sup>	£5.75	£8.50	£10.95	£31
2023 Château de l'Aumérade, Côtes de Provence, France 12 <sup>5%</sup>	£8	£11.50	£15.50	£46
2020 Bolney Lynchgate Rose, Bolney Estate, West Sussex, England 11 <sup>5%</sup>	£8.25	£11.75	£15.75	£47

RED

	125ml	175ml	250ml	Bottle
2022 Novità Sangiovese Rubicone, Italy 12 <sup>6%</sup>	£5.75	£7.50	£10.25	£27.75
2021 Saddle Creek Shiraz Cabernet, Australia 13 <sup>5%</sup>	£6.25	£8.25	£11.50	£32
2023 Viña Echeverria Merlot Reserva, Chile 13 <sup>5%</sup>	£6.50	£8.75	£11.50	£33
2023 Malbec 'Raices' Andeluna, Argentina 14 <sup>6%</sup>	£6.75	£9.25	£13.25	£38

WINE BY THE BOTTLE

SPARKLING & CHAMPAGNE

	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
Champagne Ridgeview, 'Bloomsbury' NV, Sussex, England	£85
Laurent-Perrier, La Cuvée	£95
Laurent-Perrier, Cuvée Rosé	£130

WHITE

	Bottle
2023 Novità Trebbiano Rubicone, Italy	£27.50
2019 Saddle Creek Semillon Chardonnay, Australia	£31
2023 Vellas Sauvignon Blanc, Chile	£33
2023 'Founders' Chenin Blanc, South Africa	£35
2022 Foundstone Pinot Grigio, Berton Vineyard, Australia	£35.25
2023 Albariño 'Coral do Mar', Pazo do Mar, Rías Baixas, Spain	£39
2023 Picpoul de Pinet 'La Serre', Villa Noria, France	£40
2021 Barons Lane White, New Hall Wine Estate, Crouch Valley, England	£40
2023 Tuatara Bay Sauvignon Blanc, Marlborough, New Zealand	£43

WINE BY THE BOTTLE

WHITE

	Bottle
2023 Gavi del Comune di Gavi 'Fossili', San Silvestro, Italy	£44
2023 Viognier '1753', Château de Campuget, Vin du Pays du Gard, France	£46.50
2023 Vermentino 'Ala Blanca', Poderi Parpinello, Sardinia, Italy	£46.50
2022 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
2022 Pouilly-Fuissé, 'Lise Marie', Domaine Ferrand, Burgundy, France	£74.75
2020 Meursault, Michel Gayot, Burgundy, France	£138
2022 Puligny-Montrachet 1er Cru 'La Garenne', Prosper Maufoux, Burgundy, France	£184

RED

	1/2 Bottle	Bottle
2020 Côtes du Rhône 'Les Vignes du Prince', Cellier des Princes, France	£35	
2022 Novità Sangiovese Rubicone, Italy		£27.75
2021 Saddle Creek Shiraz Cabernet Sauvignon, Australia		£32
2023 Viña Echeverria Merlot Reserva, Chile		£33
2021 Foundstone Shiraz, Berton Vineyard, Australia		£33.95
2022 Primitivo 'Il Pumo', San Marzano, Salento, Italy		£35
2021 Montepulciano d'Abruzzo 'Avegiano', Bove, Italy		£36.25
2023 Malbec 'Raices', Andeluna, Uco Valley, Mendoza		£38
2020 Rioja Crianza, Hugonell, Spain		£38.50
2016 Château Lestrille, Bordeaux Supérieur, France		£40.25
2022 Chianti Classico 'San Jacopo', Castello Vicchiomaggio, Italy		£50
2022 Bolney Estate Pinot Noir, Bolney Estate, England		£52.25
2021 Crozes-Hermitage 'Inspiration', Domaine de la Ville Rouge, France		£55.75
2022 Fleurie, Olivier Ravier, Beaujolais, France		£58.75
2021 Groot Constantia Pinotage, Western Cape, South Africa		£62
2022 Cabernet Sauvignon 'R Collection', Raymond Vineyards, California, USA		£64
2021 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
2022 Châteauneuf-du-Pape, Domaine de la Solitude, France		£84.50
2019 Cabernet Sauvignon 'Cherubino', Larry Cherubino, Margaret River, Australia		£109.25
2015 Barolo 'Tortoniano', Michele Chiarlo, Italy		£126.50
2019 Gevrey-Chambertin Vieilles Vignes, Domaine Pierre Naigeon, Burgundy, France		£146

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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

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

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

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

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**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 £3.75 2kcal

Double Espresso £4.25 4kcal

Americano £4.25 12kcal

Flat White £4.75 42kcal

Latte £4.75 78kcal

Cappuccino £4.75 56kcal

Macchiato £4.50 46kcal

Mocha £5 66kcal

Hot Chocolate £5 145kcal

English Breakfast Tea £4.25

Decaffeinated Tea ££4.25

**ACCOMPANIMENTS**

Selection of Petits Fours £5.95 270kcal

**DESSERT WINE**

2009 Domaine de Coyeux,  
Muscat de Beaugues de Venise 125ml  
£9.50

**PORT**

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

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WINE BY THE GLASS

SPARKLING & CHAMPAGNE

	125ml
Prosecco 'Fili' Extra Dry 11.5%	£8.50
Collet Brut NV, Champagne 12.5%	£13.50
Laurent-Perrier, La Cuvée, 12%	£17.50

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*Bottle*

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2022 Pouilly-Fuissé, 'Lise Marie', Domaine Ferrand, Burgundy, France	£74.75
2020 Meursault, Michel Gayot, Burgundy, France	£138
2022 Puligny-Montrachet 1er Cru 'La Garenne', Prosper Maufoux, Burgundy, France	£184

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*½Bottle*

*Bottle*

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