

The  
**SLAUGHTERS**  
COUNTRY INN

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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  
*Red onion chutney*

**STARTERS**

'Soup of the Day' £9 202kcal  
*Vegetable crisps, curry oil*

Ham Hock Terrine £12 387kcal  
*Pineapple & chilli chutney, pickled carrot, coriander*

Glazed Goat's Cheese £11.50 329kcal  
*Celeriac rémoulade, sherry vinegar, seed granola*

Smoked Salmon £13.25 424kcal  
*Cucumber, horseradish, rye bread crisp*

Heritage Tomato Salad £10.50 327kcal  
*Pickled shallot, rocket pesto, vegan feta*

Smoked Wood Pigeon Breast £11.50 337kcal  
*Beetroot ketchup, sunflower seed salad*

**MAINS**

Lamb Rump & Breast £34.50 700kcal  
*Potato terrine, black garlic, confit carrot, red wine jus*

Pan-fried Cod £31 654kcal  
*Potato fondant, lemon, curried mussel sauce*

Chargrilled Chicken Breast £25.50 668kcal  
*Creamed potato, king oyster mushroom,  
seasonal vegetables, red wine jus*

Pan-fried Fish of the Day £27.50 782kcal  
*Roasted new potatoes, lemon, fennel, garlic hollandaise*

Beef Fillet £42 738kcal  
*Creamed potato, seasonal vegetables, truffle dressing, red wine jus*

Sweet Potato & Lentil Dahl £18.50 537kcal  
*Fennel, broccoli, herb dressing*

**PUB CLASSICS**

Dry-aged 10oz Sirloin Steak £36 1375kcal  
*Confit tomato, mushroom, onion chutney,  
baby gem lettuce wedge, thick-cut chips*

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

Truffled Macaroni Cheese £19.50 666kcal  
*Cauliflower velouté, sourdough croutes*

Pork & Herb Sausages £19.95 1183kcal  
*Creamed potato, seasonal vegetables, red wine jus*

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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.

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**DESSERTS**

Sticky Toffee Soufflé £11.50 805kcal  
*Butterscotch sauce, salted caramel ice cream*

White Chocolate & Fennel Cheesecake £10.50 424kcal  
*Kiwi sorbet*

Dark Chocolate Crèmeux £11 562kcal  
*Dulce de leche mousse, granola, banana sorbet*

Vegan Vanilla Panna Cotta £10.50 339kcal  
*Rhubarb sorbet*

Paxton & Whitfield Cheese £16.50 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

Chantenay Carrots 224kcal  
*Truffle dressing*

£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 Beaumes de Venise 125ml  
£9.50

**PORT**

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

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