The SLAUGHTERS

COUNTRY INN

Served 12pm - 5pm

NIBBLES

Marinated Olives £5.50 82kcal

Crispy Pork & Herb Sausage Balls £7.50 523kcal
Apple sauce

Warm Bread £7.50 331kcal
Netherend butter, hummus

Beetroot Falafel £7.50 306kcal
Mint yoghurt, pickled cucumber

BAGUETTES

Served 12pm - 5pm

Egg £11 575kcal
Truffle mayonnaise

Ham £11.75 482kcal
Mustard mayonnaise, baby gem lettuce

Smoked Salmon £12 406kcal
Cream cheese, pickled cucumber

Brie £11.50 564kcal
Rocket, spiced onion chutney

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

STARTERS

'Soup of the Day' £9.25 202kcal
Vegetable crisps, herb oil

Chicken Liver Parfait £12 346kcal
Pickled onion, chutney, brioche

Glazed Rosary Ash Goat's Cheese £11.50 429kcal
Pickled turnip, celery, lemon dressing

Smoked Salmon £14.50 454kcal
Beetroot, cucumber, horseradish

Moroccan Spiced Couscous Salad £11 327kcal
Roasted butternut squash, chargrilled courgette, vegan feta, chermoula dressing

SALADS

Chargrilled Chicken Caesar Salad
Bacon, Parmesan, anchovies, baby gem lettuce, croutons
£11 406kcal | £19.50 812kcal

SHARING

The Slaughters Sharing Platter for Two £30 1312kcal
Pork pie, ham, sliced meats, cheese, pickles, chutney, bread

MAINS

Venison Loin £36 725kcal
Creamed potato, braised red cabbage, salt-baked celeriac

Chargrilled Chicken Breast £27.50 604kcal
Crispy bacon, potato terrine, caramelised onion, red wine jus

Pan-fried Chalk Stream Trout £29.50 603kcal
Crushed potatoes, lemon, herb hollandaise

Beef Fillet £46 785kcal
Creamed potato, swede, turnip, red wine jus

Crispy Mushroom Arancini £19.50 750kcal
Autumn vegetables, herb pesto, sage cream

PUB CLASSICS

Dry-aged 10oz Sirloin Steak £38 1375kcal
Thick-cut chips, confit tomato, mushroom, onion chutney

Beer-battered Fish & Chips £21.50 1291kcal
Lemon, crushed garden peas, tartare sauce

Pork & Herb Sausages £20.50 1183kcal
Creamed potato, seasonal vegetables, red wine jus

Lentil Cottage Pie £19 528kcal
Seasonal greens, braised red cabbage, mushroom gravy

The Slaughters Beef Burger £22 1320kcal
Bacon, cheese, caramelised onion chutney, thick-cut chips

DESSERTS

White Chocolate Cheesecake £11 825kcal
Pineapple & passion fruit salsa, passion fruit sorbet

Apple & Blackberry Crumble £10.50 404kcal
Honeycomb ice cream

Dark Chocolate Crémeux £11 599kcal
Chocolate brownie, seed granola, blood orange sorbet

Coconut Panna Cotta £10.50 339kcal
Compressed mango, basil, mango sorbet

Paxton & Whitfield Cheese £16.50 747kcal
Selection of four cheeses, chutney, fruit jelly, crackers, poached apricot

SIDES

Creamed Potatoes £6 337kcal
Crispy onion, herb oil

Thick-cut Chips £6 486kcal

Seasonal Vegetables £6 214kcal

Braised Red Cabbage £6 224kcal

SAUCES

Red Wine Jus £4.50 119kcal

Béarnaise Sauce £4.50 168kcal

Peppercorn Sauce £4.50 315kcal

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.