# The Slaughters Country Inn

## NIBBLES

**Marinated olives** (vg) £5.50
(kcal 82)

**Sausage rolls** £7.50
Homemade brown sauce (kcal 379)

**Warm Bread** (v) £7.50
Whipped butter, roasted red pepper hummus (kcal 331)

**Crispy Brie** (v) £7.50
Red onion chutney (kcal 346)

**Beetroot Falafel** (vg) £7.50
Coconut yoghurt (kcal 306)

## STARTERS

**Soup of the day** £9.50
Toasted pumpkin seeds, herb oil

**Pear & chicory** (vg) £12
Vegan feta, candied walnuts, celery, frisée (kcal 294)

**Smoked ham hock terrine** £12.50
Parsnip, apple, whole mustard dressing (kcal 365)

**Cured salmon** £13.25
Pickled kohlrabi, cucumber, horseradish, rye crumb (kcal 337)

**Welsh rarebit** £11.50
Poached egg, pancetta, watercress, truffle (kcal 354)

## MAIN COURSES

**Pork cutlet** £36
Creamed potatoes, seasonal vegetables, red wine sauce (kcal 864)

**Pan-seared monkfish** £31.50
Cauliflower, potato rosti, samphire, brown shrimp, beurre blanc (kcal 672)

**Venison haunch** £38
Dauphinoise, beetroot, blackberries, hazelnut, red wine jus (kcal 766)

**Roasted celeriac steak** (v) £20
Wild mushroom ragout, crispy potato terrine, truffle dressing (kcal 528)

## PUB CLASSICS

**Dry-aged 8oz Sirloin** £42
Thick-cut chips, confit tomato, mushroom, onion chutney (kcal 1375)

**Beer-battered fish & chips** £21.50
Lemon, crushed garden peas, tartare sauce (kcal 1291)

**Charred cauliflower** (v) £19.50
Spiced chickpeas, smoked cheese sauce, curry leaf oil (kcal 553)

**Pork and herb sausages** £21.50
Creamed potato, seasonal vegetables, red wine jus (kcal 1183)

**Beef & oxtail pie** £26.50
Horseradish pomme purèe, parsnip, seasonal veg, red wine jus (kcal 980)

Hand PICKED HOTELS

V - Vegetarian Vg - Vegan
A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. if more infomation about allergens is requires, please ask a member of the team.
Adults need around 2000 kcal per day.

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## SIDES & SAUCES

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|---|---|
| **Creamed potatoes** (v)<br>Crispy onion, herb oil (kcal 337) | £6 |
| **Thick-cut chips** (v) (kcal 486) | £6 |
| **Dauphinoise** (v) (kcal 438) | £6 |
| **Seasonal vegetables** (v) (kcal 214) | £6 |
| **Truffle & Parmesan fries** (v) (kcal 440) | £6 |
| **Fine beans & smoked shallots** (v)<br>(kcal 190) | £6 |
| **Red wine jus** (kcal 119) | £4.50 |
| **Béarnaise sauce** (kcal 168) | £4.50 |
| **Peppercorn sauce** (kcal 315) | £4.50 |

## TEA & COFFEE

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| **Espresso** | £3.75 |
| **Double Espresso** | £4.25 |
| **Americano** | £4.25 |
| **Flat White** | £4.75 |
| **Latte** | £4.75 |
| **Cappuccino** | £4.75 |
| **Macchiato** | £4.50 |
| **Mocha** | £5 |
| **Hot Chocolate** | £5 |
| **English Breakfast Tea** | £4.25 |
| **Decaffeinated Tea** | £4.25 |

## DESSERTS

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| **Apple & caramel tart**<br>Vanilla cremeux, calvados caramel,<br>apple sorbet, oat crumble (kcal 786) | £11.50 |
| **Chocolate delice**<br>Spiced pear, hazelnut praline,<br>banana sorbet (kcal 648) | £11.50 |
| **White chocolate mousse**<br>Lemon curd, raspberries, almond biscuit<br>(kcal 742) | £11 |
| **Vegan vanilla panna cotta**<br>Mango, passion fruit, mango sorbet (kcal 339) | £10.50 |
| **Sticky toffee pudding**<br>Butterscotch, salted caramel ice cream<br>(kcal 602) | £11 |
| **British cheese selection**<br>Selection of five cheeses, chutney,<br>fruit jelly, poached apricot, crackers<br>(kcal 747) | £18 |

## ACCOMPANIMENTS

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| **Selection of petit fours** (kcal 270) | £5.95 |

## DESSERT WINE

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| **2009 Domaine de Coyeux,**<br>**Muscat de Beaumes de Venise** | 125ml £9.50 |

## PORT

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| **LBV Porto,**<br>**Quinta do Vallado** | 50ml £8.95 / 100ml £17.90 |

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