

# RUNNING • HORSES •

## *Dinner*

Negroni £10

Palmer &amp; Co Champagne £11.5 (125ml)

Bloody Mary £9.5

### *Starters*

'Gwyn's Sourdough, Aioli **VG** £4Coriander & Lemon Olives **DF, VG** £6

Homemade Sausage &amp; Onion Jam Roll £5

Jerusalem Artichoke Soup, Blue Stilton, Parsley Oil, Sourdough Bread **GFA, V** £7Baby Pickled Beetroot, Puff Tart, Dill Emulsion **VG** £8Ham Hock Terrine, Apple Gel **GF, DF** £8.5Crispy Fried Seafood, Wasabi Mayo **GF** £11.5Maldon Oysters, Vinegar Shallots, Tabasco **GF** £2 *each*

### *Mains*

Venison Haunch, Venison Ragu Pie, Cavolo Nero, Carrot Puree £24

Market Fish, Grilled Prawns, Herbed Baby Potatoes, Aioli, Bouillabaisse **GF** £MPRoast Butternut Squash, Butterbeans Purée, Vegan Feta, Hazelnut Crumb, Mint **GF, VG, N** £15

Dry Aged Steak &amp; Chuck Burger, Remoulade Sauce, Pickles, Lettuce, Fries £15

*(Add Cheese £1)*

Chicken &amp; Mushrooms Pie, Pomme Purée, Fried Mushrooms, Gravy £17

Cider Battered Haddock, Minted Peas, Tartar Sauce & Chips **GF** £16

### *Steaks*

Flat Iron (200g) £20

Dry Aged Sirloin (300g) £32

Rib of Beef (750g) £65

*All served with Triple Cooked Chips, Watercress Salad & Blue Cheese Dressing **GF***

Red Wine Jus / Peppercorn Sauce / Blue Cheese Butter £2

### *Sides*

Grilled Hispi,  
Spiced Yoghurt,  
Salted Peanuts  
**GF, VG, N** £5Triple Cooked Chips  
*or*  
French Fries  
**GF, VG** £4Fennel & Stilton  
Gratin **V** £5Cavolo Nero,  
Chard, Garlic  
**GF, VG** £5

### *Desserts*

Sticky Ginger Pudding, Salted Caramel Ice Cream, Butterscotch Sauce £7

Hazelnut Tiramisu **N** £7.5Coffee Crème Caramel, Raspberry Sorbet **GF, VG** £7

Cheeseboard: Tunworth Soft, Mature Cheddar &amp; Stilton Blue, Fig Chutney and Crackers £10

**V = VEGETARIAN | VG = VEGAN | VGA = VEGAN AVAILABLE | GF = GLUTEN FREE | DF = DAIRY FREE | N = NUTS***Please see your server for any dietary or allergen information. All dishes may contain traces of nuts.**12.5% optional service charge will be added to your bill.*