$\begin{array}{c} {}_{\text{EST.}} & \longrightarrow & \mathcal{T}_{he} & \longrightarrow & \text{xvi} \\ \hline RUNNING \\ \cdot HORSES \cdot \end{array}$

Lunch

Starters

'Gwyn's Sourdough, Aioli **vG** £4 Coriander & Lemon Olives **DF**, **vG** £6 Homemade Sausage & Onion Jam Roll £5 Jerusalem Artichoke Soup, Blue Stilton, Parsley Oil, Sourdough Bread **GFA**, **v** £7 Baby Pickled Beetroot, Puff Tart, Dill Emulsion **vG** £8 Ham Hock Terrine, Apple Gel **GF**, **DF** £8.5 Crispy Fried Seafood, Wasabi Mayo **GF** £11.5 Maldon Oysters, Vinegar Shallots, Tabasco **GF** £2 each

Mains

Chicken Club Sandwich, French Fries £13.95 Market Fish, Grilled Prawns, Herbed Baby Potatoes, Aioli, Bouillabaisse GF £MP Gloucester Old Spot 'Dorking Butchery' Sausages, Pomme Purée, Onion Gravy GF £15 Cider Battered Haddock, Minted Peas, Tartar Sauce & Chips GF £16 Venison Haunch, Venison Ragu Pie, Cavolo Nero, Carrot Puree £24 Chicken & Mushrooms Pie, Pomme Purée, Fried Mushrooms, Gravy £17 Dry Aged Steak & Chuck Burger, Remoulade Sauce, Pickles, Lettuce, Fries £15 *(Add Cheese £1)* Roast Butternut Squash, Butterbeans Purée, Vegan Feta, Hazelnut Crumb, Mint GF, VG, N £15

Steaks

Flat Iron (200g) £20Dry Aged Sirloin (300g) £32Rib Eye (320g) £32Rib of Beef (750g) £65All served with Triple Cooked Chips, Watercress Salad & Blue Cheese Dressing GFRed Wine Jus / Peppercorn Sauce / Blue Cheese Butter £2

Sides

Grilled Hispi, Spiced Yoghurt, Salted Peanuts **GF, VG, N**£5

Cavolo Nero, Chard, Garlic **GF, VG** £5 Triple Cooked Chips orFrench Fries **GF, VG** $\pounds 4$

Fennel & Stilton Gratin **v** £5

Desserts

Sticky Ginger Pudding, Salted Caramel Ice Cream, Butterscotch Sauce $\pounds 7$

Pistachio *or* Hazelnut Tiramisu $\mathbf{N} \not\in 7.5$

Coffee Crème Caramel, Raspberry Sorbet ${\bf GF}, {\bf VG} \not _{\rm C} 7$

Cheeseboard: Tunworth Soft, Mature Cheddar & Stilton Blue, Fig Chutney and Crackers $\pounds 10$