

The
SLAUGHTERS
COUNTRY INN

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

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

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
Pickled beetroot, cucumber, horseradish

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

PUB CLASSICS

Dry-aged 10oz Sirloin Steak £39 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 582kcal
Seasonal greens, braised red cabbage, mushroom gravy

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.

The
SLAUGHTERS
COUNTRY INN

DESSERTS

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

Apple & Blackberry Crumble £10.50 404kcal
Honeycomb ice cream

Dark Chocolate Crèmeux £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

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

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.