

# Menu



3.75 each or 3 for 10.00

Nocellara olives **GF, DF**

Freshly baked breads, extra virgin olive oil **DF**

Roasted red pepper hummus & flat breads **DF**

Blanche bait & tartare sauce

Semolina halloumi, vine tomato sauce

|   |      |
|---|------|
| Beetroot smoked mackerel pate, celeriac remoulade                       | 8.00 |
| Heirloom beef tomatoes, buffalo mozzarella, fresh basil pesto <b>GF</b> | 7.50 |
| Prawn & crayfish cocktail, Bloody Mary mayo, brown bread                | 8.50 |
| Roast Mediterranean vegetable bruschetta, hummus, focaccia <b>DF</b>    | 7.50 |
| Venison & pork rilette, cornichon pesto, mustard puree                  | 8.00 |

## To share...or not!

R&C Anti pasti – cured meats, nocellara olives, roasted artichoke heart, roasted red pepper, burrata, semolina halloumi, borettane onions, focaccia 8.00/16.00

Fish platter - chalk stream oak smoked trout, smoked mackerel, shell on prawns, pickled cockles, crayfish tails, toasted ciabatta 16.00

|   |       |
|---|-------|
| Pork & beef meatball linguini, roasted tomato & red pepper ragu, parmesan                                       | 13.50 |
| Mozzarella tortellini, sun blushed & heritage tomatoes, Italian burrata, radicchio leaves, basil                | 15.00 |
| Sriracha & coconut marinated ½ boneless chicken, citrus, melon, cous cous & sweetcorn salad <b>DF</b>           | 16.00 |
| Superfood salad, red pepper, broccoli, quinoa, spinach, rocket, cherry tomatoes, pumpkin seeds <b>DF, Vegan</b> | 11.50 |
| Add deep fried halloumi   | 4.00  |
| Add pan roasted chalk stream trout  | 4.00  |

## R & C Classics...

|   |       |
|---|-------|
| Swannington treacle glazed gammon steak, salt baked pineapple, duck egg, chunky chips <b>GF</b>   | 16.00 |
| Breaded whole tail scampi, fries, tartare sauce   | 14.00 |
| R&C burger, smoked bacon, cheddar, sweet onion chutney, burger mayo, fries                        | 14.50 |
| Beer battered haddock, hand cut chunky chips, tartare sauce, minted crushed garden peas <b>DF</b> | 14.50 |
| 21 day dry aged 10oz ribeye steak, vine tomatoes, hand cut chips, peppercorn sauce <b>GF</b>      | 25.00 |

## Side orders all at 4.00

Skinny fries • Beer battered onion rings • Hand cut chunky chips • Stem broccoli & toasted almonds • Green salad • Garlic ciabatta

*For information on possible allergens please speak to a member of staff, or ask to see our Allergen file*

**GF= Gluten Free, DF= Dairy Free, Some dishes can be adjusted to suit dietary requirements**

**All of our dishes may contain traces of nuts**

Service is not included but a discretionary charge of 10% will be added to parties of eight or more