

Menu



This is a sample menu and can change

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

Pigs in blankets in honey & grain mustard **DF**

Semolina halloumi, vine tomato sauce **GF, V**

Beetroot smoked mackerel pate, celeriac remoulade ******

8.00

Prawn & crayfish cocktail, Bloody Mary mayo, brown bread ******

8.50

Roast Mediterranean vegetable bruschetta, hummus, focaccia ******, **DF, V**

7.50

Baked camembert, onion marmalade, roasted garlic, pickled walnut ******, **V**

9.50

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, bocconcini mozzarella

13.50

Jerk seasoned charred ½ boneless chicken, white cabbage slaw, mango, chilli & peach chutney, fries **GF**

16.00

Whole lobster tail, tiger prawns, green lip mussels, lobster bisque, scallop & prawn panciotti pasta ******

26.00

Sun blushed & heritage tomatoes, Italian burrata, radicchio leaves, basil pesto, mozzarella tortellini **** V**

15.00

Superfood salad with jumbo cous cous, red pepper, broccoli, pomegranate, spinach, rocket, cherry tomatoes, pumpkin seeds **V, DF, Vegan ****

11.50

Add grilled halloumi 4.00

R & C Classics...

10oz treacle glazed gammon steak, salt baked pineapple, duck egg, chunky chips **GF**

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 **DF, ****

14.50

21 day dry aged 10oz ribeye steak, vine tomatoes, hand cut chips, peppercorn sauce **GF**

25.00

Side orders all at 4.00

Skinny fries • Beer battered onion rings • Hand cut chunky chips • Mixed summer vegetables •
Green salad • Garlic & cheese 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, V= Vegetarian, ** = Gluten Free version available on request, Δ = Vegan on request
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