

Menu



£3.75 each or 3 for £10.00

Nocellara olives
Freshly baked breads, extra virgin olive oil
Skordalia, chilli and pumpkin seed hummus, ciabatta

Whitebait, lemon mayo
Goats' cheese arancini, vine tomato sauce
Pigs in blankets, cranberry sauce

Soup of the day – see specials £6.00
Mackerel fillet, brined and blow torched, smashed XO cucumber, roast cashews £7.50
Duck and pork belly rilette, burnt orange and fig chutney £7.50
Bouillabaisse, rouille, gruyere toasties £8.50
Panzanella salad, roast sweet potato, courgette, pepper, aubergine, broccoli, mixed beans, toasted pumpkin seeds, baby spinach £8.00

To share - R&C Anti Pasti – cured meats, nocellara olives, roast artichoke heart, roast red pepper, manchego, skordalia, chilli and pumpkin seed hummus, borettane onions, focaccia £8.00/£16.00

Seared calves liver, smoked bacon, creamy mash, buttered kale, red wine gravy £16.00
Pan fried sea bass fillets, salt and vinegar mash, warm fruit de mer dashi broth £16.50
Roast pumpkin, kale and pearl barley risotto £13.50
Vegetable Madras, basmati rice, cauliflower bhaji, naan bread, mango chutney £13.50
add tandoori chicken £5
Christmas salad, sprouts, cranberries, stilton, chestnuts, sherry vinaigrette £14.00
add roast pheasant breast or pigs in blankets £5
Slow cooked salt marsh lamb shank kleftiko, roast roots, mopping juices, garlic ciabatta £17.50

R & C Classics

Beef burger, smoked bacon, cheddar, L.T.O, sweet onion chutney, fries £14.50
Breaded whole tail scampi, fries, tartare sauce, garden peas £14.00
Beer battered haddock, chunky chips, tartare sauce, proper mushy peas £14.50
Falafel burger, tzatziki, pickled veg, jalapeno ketchup, fries £14.00
21 day aged 10oz ribeye steak, roast mushroom and tomato, chunky chips, Café de Paris butter £25.00

Side orders £4

Skinny fries • Beer battered onion rings • Chunky chips • Winter greens • Green salad
• Garlic ciabatta • Maple roast roots

If you have a food allergy please ask to see our Allergen file
All our dishes may contain traces of nuts