

Sample Autumn Menu

Here are some of the dishes you might find on our Autumn Menu

- Bang Bang chicken, dukka, pineapple carpaccio, charred lime £7.75
 Wild mushroom & truffle parfait, warm brioche, Victoria plum compote £7.25 (V)
 Soused mackerel, beetroot crème fraiche, autumn pear, net bread £8.50
 Warm autumn salad, butternut squash, hazelnuts, figs, super grains, bee pollen, blue cheese dressing
 £8.00/ £14.50 (V, VE available)
 Caesar salad, soft boiled egg, shaved parmesan, garlic croutons £7.25/ £13.50
- Confit Gressingham duck leg, butterbean, toulouse sausage cassoulet, sweet cabbage,
 maple roast parsnips £16.50
 Chargrilled swordfish loin, Thai lobster bisque, crab & saffron gnocchi, sugar snaps £19.50
 Pan fried whole lemon sole, cockle & caper beurre blanc, parmentier potatoes, marsh samphire £21.00
 Gurkha curry, mushroom and pea fried rice, garlic & chilli naan, beetroot & cucumber raita
 Chicken £15.50 King prawn £17.50 Vegetable £14.50 (GF, VE available)
 Medium or Naga chilli hot!
 Chargrilled Red Poll sirloin, bone marrow butter, hand cut chips, peppercorn sauce £26.50
 Free range chicken and smoked ham hock pie, mash, autumn greens £16.50
 Ultimate R&C burger, Howard's Red Poll beef, cheddar, crispy bacon, onion rings, LTG,
 street slaw, fries £15.50
 Beer battered fish and chips, minted mushy peas, wild fennel tartare sauce £15 (Mini £10)
 Roast pumpkin, beetroot and kale orzo, Rosary Ash goat's cheese, crispy sage, toasted hazelnuts
 £14.50 (V, VE available)
- Apple tarte tatin, clotted cream or tonka bean custard £7.50
 Coffee cream choux bun, whipped chocolate, candied walnuts, salted caramel sauce £8
 Dark chocolate fondant, blackberry mousse, blackberry ripple ice cream (10 mins cooking time) £7
 Chocolate brownie, cookies and cream ganache, salted chocolate fudge, chocolate sauce £7.50
- Mini Pudds £5.50
 Sticky toffee pudding, butterscotch sauce, vanilla ice cream
 Coconut rice pudding, caramel poached pineapple, mango and passionfruit salsa. (GF, DF, VE)

Ice creams and sorbets £2.50 a scoop

GF = gluten free, V = vegetarian, VE = vegan

We do not list every ingredient in each dish. Please let us know of any allergies or other dietary requirements

All our dishes may contain nuts. Our allergen file is available on request

Service is entirely discretionary. All tips are shared between all The R&C staff.