

Nibbles

- Focaccia, olive oil and balsamic 5
 Mixed marinated olives 5
 Grilled Spanish chorizo 5.95
 Crispy chilli beef, spring onion and sesame 6.50

Starters

- Soup of the day, warm crusty roll, butter 8 VE
 Breaded blanch bait, saffron aioli, watercress salad 9
 Pressed ham hock terrine, soft-boiled egg, piccalilli, crispy bread 9
 Goat's cheese and heritage beetroot salad, aged balsamic, toasted seeds 9 V
 Crab two ways; arancini, bisque, shaved fennel, dill oil 11
 Wild mushroom bruschetta, tarragon dressing 9 VE
 Homemade nachos, sour cream, cheddar, guacamole, jalapenos, tomato salsa 10/18 V

Mains

- Oven roast chicken breast, chorizo, risotto, chargrilled baby leeks, crispy parmesan 22 GF
 Pan-fried fillet of seabass, spring onion potato cake, kale, confit fennel, prawn butter sauce 24 GF
 Mixed seafood linguini, crab, prawn, crayfish, white wine, dashi cream, dressed rocket 21
 Homemade short crust steak and ale pie, creamy mash, seasonal veg and gravy 20
 Baked polenta, pea puree, spring onions, wild mushrooms, crispy leeks 19 VE, GF
 Beef ragu, pappardelle pasta, parmesan, pangrattato, rocket 21
 Vegan gnocchi, wild garlic pesto, purple sprouting broccoli 19 GF, VE

R&C Classics

- Beer battered fish, chunky chips, homemade tartare sauce, lemon, minted mushy peas 14/20
 R&C Burger, Monterey Jack cheese, baby gem, tomato, burger sauce, toasted brioche bun, coleslaw, skinny fries, onion ring 19
 R&C Surf and Turf, 8oz Sirloin steak, garlic and parsley baked tiger prawns, Pommes Anna, cherry vine tomato, baked mushroom, dressed Blakeney leaf salad, peppercorn or blue cheese sauce 35
 Vegetable curry, basmati rice, poppadom, mango chutney 17, chicken curry 20
 Wholetail breaded scampi, skinny fries, garden peas, tartare sauce and lemon 19
 BBQ Rack of ribs, sweet potato fries, coleslaw, corn on the cob, dressed salad 21

V vegetarian, VE vegan, DF dairy free, GF gluten free. The asterisk denotes dishes that can be adapted.

Please tell us about any allergens you may have, and ask to see our allergen file.

All dishes are prepared in a kitchen where nuts are present. All our salad dressings contain mustard.

A discretionary service charge of 10% will be added to tables of less than 6 diners, and 12.5% to tables of more than 6.

This charge will be shared between all R&C staff.