

The SLAUGHTERS

COUNTRY INN

Served 12pm - 5pm

BAGUETTES

Served 12pm - 5pm

Egg & Truffle Mayonnaise £10.75 575kcal

Ham & Piccalilli £11.50 482kcal
Baby gem lettuce

Smoked Salmon £11.50 406kcal
Cream cheese, shallots

Brie & Rocket £11.25 554kcal
Spiced tomato & onion chutney

All served on a multigrain baguette
with rocket & salted crisps.

AFTERNOON TEA

Cream Tea 846kcal

Warm scones served with clotted cream & jam
£16.25

Full Afternoon Tea 1609kcal
Finger sandwiches, warm scones, cakes
£27.95

Champagne Full Afternoon Tea 1609kcal
£41

NIBBLES

Roasted Nuts £3.75 575kcal

Marinated Olives £5 82kcal

Warm Bread £5.50 331kcal
Netherend butter, hummus

Pork Pie £6.50 331kcal
Mustard mayonnaise

SMALL PLATES

'Soup of the Day' £8.50 202kcal
Vegetable crisps, herb oil

Curried Chicken Leg Croquette £11.50 320kcal
Carrot remoulade, pineapple & chilli chutney, ginger dressing

Glazed Cotswolds Brie £11.50 410kcal
Heritage tomatoes, pickled shallots, rocket pesto

Torched Mackerel Fillet & Peppered Rilette £13 454kcal
Beetroot, fennel & wasabi

Whipped Chicken Liver Parfait £11.50 429kcal
Apple chutney, balsamic, pumpkin seeds, brioche

SALADS

Chargrilled Chicken Caesar Salad
Bacon, Parmesan, anchovies, gem lettuce, croutons
£10.50 406kcal | £19 812kcal

Superfood Salad
Mixed grains, seeds, vegetables, vegan feta
£9.50 312kcal | £18 468kcal

MAINS

Lamp Rump £27.50 700kcal
Heritage carrots, potato terrine, pea & baby gem lettuce

Pan-fried Cod £29 647kcal
Crispy crab fishcake, bok choy, jungle curry sauce

Chargrilled Chicken Breast £24.50 725kcal
Peri-peri glaze, sweetcorn & spring onion salad, crispy potatoes

Pan-seared 'Fish of the Day' £26.50 862kcal
Lemon, sauteed new potatoes, sea vegetables, caper brown butter

Ras El Hanout Spiced Couscous £18.50 370kcal
Artichoke, courgette, chickpea dressing

Roast Beef Fillet & Braised Short Rib £38 738kcal
Shallot, black garlic, creamed potato

PUB CLASSICS

Pork & Herb Sausages £19.50 1320kcal
Seasonal vegetables, caramelised onion jam,
creamed potato, red wine jus

Beer-battered Fish & Chips £18.95 1291kcal
Lemon, tartare sauce, crushed garden peas

Slaughters Inn Beef Burger £19.50 1320kcal
Cheese, burger sauce, tomato chutney, thick-cut chips

Dry-aged 10oz Sirloin Steak £35 1375kcal
Confit tomato, mushroom, onion rings, thick-cut chips

Cauliflower Macaroni Cheese £19.50 666kcal
Seasonal vegetables, truffle dressing

SHARING

Country Inn Sharing Platter for Two £29 1312kcal
Pork pie, ham, cured meats, cheese, pickles, chutney, bread

DESSERTS

Chocolate Croissant Bread & Butter Pudding £10 783kcal
Custard, vanilla ice cream

Eton Mess £10.50 599kcal
Lime chantilly cream, meringue, basil, strawberry

Dark Chocolate Delice £10.50 599kcal
Hazelnut, coffee ice cream

Vegan 'Crème Brûlée' £10.50 339kcal
Peach, raspberry, lemon verbena

Paxton & Whitfield Cheeses £16 747kcal
Selection of four cheeses, chutney, fruit jelly, poached apricot, crackers

SIDES

Spiced Slaw 214kcal

Creamed Potatoes, Crispy Onion
& Truffle Dressing 337kcal

Thick-cut Chips 486kcal

Seasonal Vegetables 214kcal

New Potatoes & Pesto 384kcal

All £5.50 Each

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

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WINE BY THE GLASS

SPARKLING	125ml
Prosecco 'Fili' Extra Dry	£8.50
Collet Champagne, Brut NV	£13.50
Laurent-Perrier, 'La Cuvée' Brut, Champagne	£17.50

WHITE	125ml	175ml	250ml	Bottle
2022 Novità Trebbiano Rubicone, Italy	£5.75	£7.50	£10.35	£27.50
2019 Saddle Creek Semillon Chardonnay, Australia	£6.25	£7.75	£10.95	£31
2022 Vellas Sauvignon Blanc, Chile	£6.25	£8.25	£11.50	£33
2022 'Founders' Chenin Blanc, South Africa	£6.75	£8.95	£12	£35

ROSÉ	125ml	175ml	250ml	Bottle
2022 Pinot Grigio Blush, Sacchetto, Italy	£5.75	£8.50	£10.95	£31
2021 Château de l'Aumérade, Côtes de Provence, France	£8	£11.50	£15.50	£46
2020 Bolney Lynchgate Rose, Bolney Estate, West Sussex, England	£8.25	£11.75	£15.75	£47

RED	125ml	175ml	250ml	Bottle
2021 Novità Sangiovese Rubicone, Italy	£5.75	£7.50	£10.25	£27.75
2020 Saddle Creek Shiraz Cabernet, Australia	£6.25	£8.25	£11.50	£32
2021 Viña Echeverria Merlot Reserva, Chile	£6.50	£8.75	£11.50	£33
2021 Malbec 'Raices' Andeluna, Argentina	£6.75	£9.25	£13.25	£38

WINE BY THE BOTTLE

SPARKLING	Bottle
Prosecco 'Fili' Extra Dry	£39
Bolney Classic Cuvee NV, West Sussex, England	£50
Collet Brut NV, Champagne	£70
Collet Brut Rose NV, Champagne	£80
Ridgeview, 'Bloomsbury' NV, Sussex, England	£85
Laurent-Perrier, 'La Cuvée' Brut, Champagne	£95
Laurent-Perrier, 'Cuvée Rosé' Brut, Champagne	£130

WHITE	½Bottle	Bottle
2020 Sancerre, Domaine Gerard Millet, France	£32.25	
2020 Novità Trebbiano Rubicone, Italy		£27.50
2019 Saddle Creek Semillon Chardonnay, Australia		£31
2022 Vellas Sauvignon Blanc, Chile		£33
2022 'Founders' Chenin Blanc, South Africa		£35
2022 Foundstone Pinot Grigio, Berton Vineyard, Australia		£35.25
2022 Albariño 'Coral do Mar', Pazo do Mar, Rías Baixas, Spain		£39
2022 Picpoul de Pinet 'La Serre', Villa Noria, France		£40
2021 Barons Lane White, New Hall Wine Estate, Crouch Valley, England		£40

WINE BY THE BOTTLE

WHITE	Bottle
2022 Tuatara Bay Sauvignon Blanc, Marlborough, New Zealand	£43
2022 Gavi del Comune di Gavi 'Fossili', San Silvestro, Italy	£44
2022 Viognier '1753', Château de Campuget, Vin du Pays du Gard, France	£46.50
2022 Vermentino 'Ala Blanca', Poderi Parpinello, Sardinia, Italy	£46.50
2021 Chardonnay 'Roman Road', Simpsons Wine Estate, Kent, England	£50
2021 Hen & Chicken Chardonnay, Larry Cherubino, Australia	£56
2022 Chablis, Domaine Grand Roche, Burgundy, France	£67.25
2021 Pouilly-Fuissé, 'Lise Marie', Domaine Ferrand, Burgundy, France	£74.75
2020 Meursault, Michel Gayot, Burgundy, France	£138
2020 Puligny-Montrachet 1er Cru 'La Garenne', Prosper Maufoux, Burgundy, France	£184

RED	½Bottle	Bottle
2022 Côtes du Rhône 'Les Vignes du Prince', Cellier des Princes, France	£35	
2021 Novità Sangiovese Rubicone, Italy		£27.75
2020 Saddle Creek Shiraz Cabernet Sauvignon, Australia		£32
2021 Viña Echeverria Merlot Reserva, Chile		£33
2021 Foundstone Shiraz, Berton Vineyard, Australia		£33.95
2022 Primitivo 'Il Pumo', San Marzano, Salento, Italy		£35
2019 Montepulciano d'Abruzzo 'Avegiano', Bove, Italy		£36.25
2022 Malbec 'Raices', Andeluna, Uco Valley, Mendoza		£38
2020 Rioja Crianza, Hugonell, Spain		£38.50
2016 Château Lestrille, Bordeaux Supérieur, France		£40.25
2021 Chianti Classico 'San Jacopo', Castello Vicchiomaggio, Italy		£50
2021 Bolney Estate Pinot Noir, Bolney Estate, England		£52.25
2021 Crozes-Hermitage 'Inspiration', Domaine de la Ville Rouge, France		£55.75
2021 Fleurie, Olivier Ravier, Beaujolais, France		£58.75
2020 Groot Constantia Pinotage, Western Cape, South Africa		£62
2021 Cabernet Sauvignon 'R Collection', Raymond Vineyards, California, USA		£64
2018 Syrah, 'Tous les Jours', Andrew Murray Vineyards, Santa Ynez Valley, California, USA		£67
2021 Malbec 'The Apple Doesn't Fall Far From The Tree', Mendoza, Argentina		£67
2018 Château Cissac, Cru Bourgeois, Haut-Médoc, Bordeaux, France		£73
2019 Château Boutisse, Saint-Émilion Grand Cru, Bordeaux, France		£79
2020 Châteauneuf-du-Pape, Domaine de la Solitude, France		£84.50
2018 Cabernet Sauvignon 'Cherubino', Larry Cherubino, Margaret River, Australia		£109.25
2019 Barolo 'Tortoniano', Michele Chiarlo, Italy		£126.50
2018 Gevrey-Chambertin Vieilles Vignes, Domaine Pierre Naigeon, Burgundy, France		£146

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Mustard mayonnaise

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Heritage tomatoes, pickled shallots, rocket pesto

Torched Mackerel Fillet & Peppered Rillettes £13 454kcal
Beetroot, fennel & wasabi

Superfood Salad £9.50 306kcal
Mixed grains, seeds, vegetables, vegan feta

Whipped Chicken Liver Parfait £11.50 429kcal
Apple chutney, balsamic, pumpkin seeds, brioche

MAINS

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DESSERTS

Sticky Toffee Soufflé £10.50 825kcal
Butterscotch sauce, salted caramel ice cream

Eton Mess £10.50 599kcal
Lime chantilly cream, meringue, basil, strawberry

Dark Chocolate Delice £10.50 599kcal
Hazelnut, coffee ice cream

Vegan 'Crème Brûlée' £10.50 339kcal
Peach, raspberry, lemon verbena

Paxton & Whitfield Cheeses £16 747kcal
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TEA & COFFEE

Espresso £3.50 2kcal
Double Espresso £4 4kcal
Americano £4 12kcal
Flat White £4.50 42kcal
Latte £4.50 78kcal
Cappuccino £4.50 56kcal
Macchiato £4.25 46kcal
Mocha £4.75 66kcal
Hot Chocolate £4.75 66kcal
English Breakfast Tea £4
Decaffeinated Tea £4

ACCOMPANIMENTS

Selection of Petits Fours 270kcal
£5.95

Port - 2005 Barros Colheita
50ml £8.95 | 100ml £17.90

Dessert Wine- 2009 Domaine de Coyeux,
Muscat de Beaumes de Venise 125ml
£9.50

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