

The  
SLAUGHTERS  
COUNTRY INN

NIBBLES

- Marinated Olives £4.95 82kcal
- Warm Bread £5.50 331kcal  
*Netherend butter, tomato & red pepper hummus*
- Crispy Brie £6.50 535kcal  
*Onion jam*
- Pork, Sage & Onion Sausage Roll £6.50 555kcal  
*Piccalilli*

STARTERS

- Smoked Salmon £12.50 426kcal  
*Cucumber, horseradish crème fraîche, rye bread crisp*
- Soup of the Day £8.50 202kcal  
*Vegetable crisps, herb oil, warm bread*
- Pork & Game Terrine £11.95 301kcal  
*Caramelised onion jam, house pickles, warm bread*
- Goat's Cheese Mousse £10.95 367kcal  
*Beetroot, celeriac, dill*
- Superfood Salad £8.95 312kcal  
*Whipped vegan feta, beetroot, mixed grains, pumpkin seed, herb dressing*

MAINS

- Venison Loin £28.95 725kcal  
*Honey roast parsnip, red cabbage, creamed potato, red wine jus*
- Pan-fried Halibut £29.95 603kcal  
*Sea vegetables, potato terrine, mussels, lemongrass & basil velouté*
- Char-grilled Pork Chop £24.95 771kcal  
*Caramelised onion, apple, sage, baked mini potatoes*
- Cauliflower & Saffron Pearl Barley Risotto £18.95 553kcal  
*Glazed leek, pumpkin pesto*
- 'Fish of the Day' £25.50  
*Lemon, fennel, crispy fishcake, lovage hollandaise*
- 8oz Beef Fillet £38.50 708kcal  
*Mushroom, truffle honey glazed carrot, creamed potato*

PUB CLASSICS

- Turkey, Bacon & Leek Shortcrust Pie £20.95 1320kcal  
*Seasonal vegetables, creamed potato, red wine jus*
- Pork & Herb Sausages £19.50 1480kcal  
*Caramelised onions, seasonal vegetables, creamed potato, red wine jus*
- Beer-battered Fish & Chips £18.95 1291kcal  
*Lemon, tartare sauce, crushed garden peas*
- Dry-aged 10oz Ribeye Steak £33.95 1375kcal  
*Confit tomato, mushroom, onion ring, thick cut chips*

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.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

The  
**SLAUGHTERS**  
COUNTRY INN

**DESSERTS**

- Sticky Toffee Soufflé £10.75 825kcal  
*Butterscotch sauce, salted caramel ice cream*
- Coconut & Cinnamon Rice Pudding £10.25 366kcal  
*Poached cranberries, vegan vanilla ice cream*
- White Chocolate Cheesecake £10.50 424kcal  
*Pineapple & passionfruit salsa, passionfruit sorbet*
- Dark Chocolate Delice £10.50 562kcal  
*Praline mousse, mandarin sorbet*
- Paxton & Whitfield Cheeses £15.95 747kcal  
*Chutney, crackers & quince jelly*

**SIDES**

- Creamed Potatoes, Herb Oil 337kcal
- Red Cabbage, Toasted Seeds 244kcal
- Thick-cut Chips 486kcal
- Seasonal Green Vegetables 214kcal
- New Potatoes, Pesto 272kcal
- Truffle Honey Glazed Carrots 216kcal
- All £5.50 Each

**SAUCES**

- Peppercorn Sauce 315kcal
- Béarnaise Sauce 168kcal
- Red Wine Jus 119kcal
- All £4 Each

**TEA & COFFEE**

- Espresso £3.50 2kcal
- Double Espresso £4 4kcal
- Americano £4 12kcal
- Flat White £4 42kcal
- Latte £4 78kcal
- Cappuccino £4 56kcal
- Macchiato £4 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 Beaufort de Venise 125ml  
£9.50

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.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

# The SLAUGHTERS

## COUNTRY INN

### 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 Cuvée 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

*The*  
**SLAUGHTERS**  
COUNTRY INN

**WINE BY THE BOTTLE**

**WHITE**

*Bottle*

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
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 Echeverría 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