

The
SLAUGHTERS
COUNTRY INN

Served 12pm – 5pm

NIBBLES

Marinated Olives £5 82kcal

Pork & Herb Sausage Roll £7 543kcal
Homemade brown sauce

Warm Bread £6.50 331kcal
Smoked butter, hummus

Crispy Brie £7.50 535kcal
Red onion chutney

BAGUETTES

Served 12pm – 5pm

Egg £11 575kcal
Truffle mayonnaise

Ham £11.75 482kcal
Mustard mayonnaise, baby gem lettuce

Smoked Salmon £11.75 406kcal
Cream cheese, pickled cucumber

Melted Double Gloucester £11.50 564kcal
Rocket, spiced tomato & onion chutney

All served on a multi-seed granary
baguette with rocket & crisps

STARTERS

‘Soup of the Day’ £9.25 202kcal
Vegetable crisps, curry oil

Ham Hock Terrine £12 387kcal
Piccalilli, parsley mayonnaise

Glazed Shropshire Blue Cheese £11.50 318kcal
Celery & sunflower seed salad, truffle dressing

Smoked Salmon £14 364kcal
Lemon, pickled beetroot, soy & pink ginger dressing

SALADS

Chargrilled Chicken Caesar Salad
Bacon, Parmesan, anchovies, baby gem lettuce, croutons
£11 406kcal | £19.50 812kcal

Heritage Tomato Salad
Pickled shallot, rocket pesto, vegan feta
£11 327kcal | £19.50 490kcal

SHARING

The Slaughters Sharing Platter for Two £29.50 1312kcal
Pork pie, ham, sliced meats, cheese, pickles, chutney, bread

MAINS

Lamb Rump £34.50 725kcal
Potato rosti, braised carrot, courgette, red wine jus

Chargrilled Chicken Breast £27.50 904kcal
Skinny fries, spicy slaw, beetroot hummus, garlic & herb dressing

Pan-fried Chalk Steam Trout £29.50 739kcal
Hasselback potatoes, lemon, tenderstem broccoli, herb hollandaise

Beef Fillet £44.50 785kcal
Creamed potato, glazed onion, Diane sauce

Sweet Potato & Lentil Dahl £18.50 537kcal
Fennel, broccoli, herb dressing

Charred Cauliflower £19.50 450kcal
Harissa spiced couscous, whipped goat’s cheese, citrus emulsion

PUB CLASSICS

Dry-aged 10oz Sirloin Steak £38 1375kcal
Thick-cut chips, confit tomato, mushbroom,
onion chutney, garlic & herb butter

Beer-battered Fish & Chips £21.50 1291kcal
Lemon, crushed garden peas, tartare sauce

Pork & Herb Sausages £20.50 1183kcal
Creamed potato, seasonal vegetables, red wine jus

The Slaughters Beef Burger £22 1320kcal
Bacon, cheese, caramelised onion chutney, thick-cut chips

DESSERTS

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

White Chocolate & Raspberry Bavaois £11 404kcal
Raspberry & lemon verbena sorbet

Eton Mess £11 599kcal
Seasonal fruits, vanilla Chantilly, meringue shards

Vegan Tonka Bean Panna Cotta £10.50 339kcal
Basil, strawberry sorbet

Paxton & Whitfield Cheese £16.50 747kcal
Selection of four cheeses, chutney, fruit jelly, crackers, poached apricot

SIDES

Creamed Potatoes £5.50 337kcal
Crispy onion, herb oil

Thick-cut Chips £5.50 486kcal

Seasonal Vegetables £5.50 214kcal

Spicy Slaw £5.50 224kcal

SAUCES

Sauce Diane £4.50 316kcal

Peppercorn Sauce £4.50 315kcal

Béarnaise Sauce £4.50 168kcal

Red Wine Jus £4.50 119kcal

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.