



- FREEHOUSE - INN - QUALITY DINING -

Starters & Nibbles

HAND TOPPED FLATBREADS

GARLIC & MIXED HERBS, MELTED CHEDDAR & MOZZARELLA (V)	£8	MEDITERRANEAN OLIVE, TOMATO & MOZZARELLA (V)	£9
PULLED DUCK LEG, SESAME SEEDS & PLUM SAUCE	£10	GARLIC & MIXED HERB (VE)	£6

SMALL TAPAS PLATES

£7 EACH - we recommend three between two, as a starter to share

STICKY PORK BELLY BITES on chilli pickled pineapple chunks	HOME FRIED NACHOS (V) guacamole, salsa, sour cream & cheese
CREAMY GARLIC & CHIVE MUSHROOMS (V) tomato & herb sourdough	SOUTHERN FRIED CHICKEN WINGS with a garlic mayonnaise dip
SELECTION OF WARM BREADS (VE) with mixed olives, balsamic & oil	HANDMADE MEATBALLS MARINARA topped with melted parmesan
HAND BATTERED KING PRAWNS with citrus mayonnaise dip	CRISPY BREADED WHITEBAIT with classic tartare sauce & lemon

Mains

12 HOUR PULLED & ROLLED BEEF BRISKET served with horseradish mashed potato, red wine & bacon gravy, roasted carrot & greens	£22
PAN FRIED FRESH SEABASS FILLETS with a curry velouté, crushed new potatoes, samphire & lemon wedge	£21
HANDMADE DOUBLE STEAK BURGER WITH BACON & CHEESE burger sauce, dressed side salad, skin on fries & a hand battered friddle	£18
LUXURY FISH PIE - smoked haddock, salmon & prawns in a creamy leek sauce topped with mature cheddar mash served with greens	£18
MOROCCAN FALAFEL OPEN WRAP (V) with zingy lemon mayonnaise & herby chermoula dips, blue corn flat breads, fries & salad	£19
FAMOUS LASHFORDS FAGGOTS made to a 90 year old recipe cooked in thick gravy served with mash & mushy peas	Small £13 / Large £17
BEETROOT/RED PEPPER/QUINOA BURGER (V) baby gem lettuce, tomato salsa, dressed side salad, fries & hand battered friddle	£17
CLASSIC 'FISH & CHIPS' Hand beer battered fresh haddock fillet, served with chunky chips & mushy or garden Peas Upgrade Peas to Salad £1 / Swap to Gluten Free Batter £1	Small £14 / Jumbo £18
GRASS FED 8OZ SIRLOIN STEAK hand battered onion rings, garlic & thyme mushroom, tomato, chunky chips & peppercorn sauce	£30
FIVE BEAN SPICY CHILLI NON CARNE (VE) served with basmati rice & home fried nachos	£18
CHICKEN & HAM 'PROPER' PIE in a rich creamy leek sauce, served with hand mashed potato, seasonal greens & gravy	£18
SLOW COOKED BELLY OF COTSWOLD PORK crushed new potatoes, creamy garlic & chive mushroom sauce, greens & roasted carrot	£21
OVEN BAKED FRESH SALMON FILLET on a spicy and aromatic red Thai curry sauce, basmati rice & home fried prawn crackers	£20
THICK 10 OZ GAMMON STEAK fried egg & grilled pineapple wedge, chunky chips, onion rings, garlic & thyme mushroom & tomato	£19
CRISPY PANKO CHICKEN BURGER baby gem lettuce & mayonnaise, on a seeded bun with dressed salad, fries & hand battered friddle	£18

Sides

CRUMBED MOZZARELLA STICKS (V)	£7	GARLIC & MIXED HERB FLAT BREAD (V)	£6	HOMEMADE CHIPS (VE)	£5
HAND BATTERED ONION RINGS (V)	£6	DRESSED MIXED SALAD (V)	£5	SKIN ON FRIES (VE)	£5

IF YOU HAVE AN ALLERGY please inform our team before ordering, or preordering, so that we can take additional reasonable steps to minimise the risk of allergen cross-contamination. However we cannot guarantee any item is allergen-free.

Our online allergen guide, detailing details of every dish on this menu and the 14 key allergens, is available on our website (where we keep it so that it is always as up to date as possible). Even if you have visited us before please check online as suppliers and recipes are subject to change which can affect the allergens. Find it by scanning the QR code or visiting thethrockmorton.com/allergens (if you cannot access the internet we will be happy to provide you with the information)

As our food is mainly homemade in our multi use kitchen (which handles all of the 14 key allergens), and suppliers of prepared foods vary, **all food may contain traces** of any of the 14 key allergens. All weights stated are approximate uncooked weights. Game may contain traces of shot. Fish may contain traces of bones, even if stated as boneless.

V = Vegetarian (Some dishes can also be adapted to become Vegan) VE = Made with Vegan ingredients. However due to the environments that food is prepared, cooked and served in, we cannot guarantee that any item is animal product free.

