

# **The Slaughters Country Inn Menu**

## **Lunch, dinner & afternoon tea menu**

**Lunch menu: Available 12.00pm -3.00pm**

### **Starters & Light bites**

Seasonal soup of the day with sliced bloomer £6.50

Steamed Fowey mussels, shallot, chilli & garlic £8.95/£17.95

Scorched salmon, mustard, cucumber & fennel £8.95

Chicken Caesar salad, smoked bacon croutons, baby gem & parmesan  
£8.50/£16.50

Creamed goats cheese, apple, celery & shallot ginger bread & parsley oil  
£7.95

Country Inn platter (for two to share) - carved ham, pork pie, smoked  
mackerel pate, cheese, chutneys, pickles & breads £17.75

### **Soft Finger Rolls**

Choice of white or granary, served with salted crisps and dressed leaves

Cream cheese & cucumber £5.75

Free range egg mayonnaise & watercress £5.85

Mature Cheddar cheese & homemade chutney £6.50

Honey roast ham & wholegrain mustard £6.95

Rare roast beef, tomato, rocket & horseradish £7.65

Smoked salmon & dill crème fraîche £7.75

### **Main Courses**

Ham, hen's egg & chips £12.50

8oz beef burger, cheese, spiced tomato relish, brioche bun & house fries  
£14.50

Beer battered fish 'n' chips, lemon, tartar sauce & crushed garden peas  
£14.50

Market fish (Fish of the day)

Roast butternut squash & sage gnocchi gratin £16.50

Risotto of mushroom, chestnut, baby spinach & tarragon £16.50

Chargrilled Hereford steak, watercress & house fries:

Flat iron (best served medium rare) £18.95

Sirloin £24.95

Rib- eye £25.95

### **Puddings**

Apple tart & yogurt ice cream £7.50

Steamed sticky toffee pudding, toffee sauce & vanilla ice cream £6.50

Baked egg custard tart, prune compote £7.50

Dark chocolate fondant, vanilla ice cream £8.50

Paxton & Whitfield cheese plate, crackers, chutney & quince £10.50

**Dinner Menu: Available 6.00pm – 9.00pm**

### **Starters**

Seasonal soup of the day with sliced bloomer £6.50

Creamed goats cheese, apple, celery & shallot, ginger bread, parsley oil  
£7.95

Scorched salmon, mustard, cucumber & fennel £8.95

Pressing of chicken, date puree, bread crisps & sherry dressing £8.95

Sautéed mushrooms, poached egg, brioche & fried shallots £8.95

Roast belly of pork, split pea, crab mayonnaise & red wine £9.95

### **Main Courses**

Risotto of mushroom, chestnut, baby spinach & tarragon £16.50

Roast butternut squash & sage gnocchi gratin £16.50

Pan fried sea bream, puy lentils, curried cauliflower, brown shrimp &  
coriander £21.50

Roast duck breast, spiced carrot puree, turnip, confit leg pastillia £22.50

Blade of beef, creamed potato, scorched shallot, heritage carrots & red  
wine £22.50

Pan fried turbot, smoked haddock, potato and leek chowder £23.50

### **Sides £3.95 each**

Mesclun salad

House fries

Steamed new potatoes

Seasonal vegetables

Broccoli & hollandaise

Creamed potatoes

Home baked bread

Sautéed Portobello & green beans & butter

### **Puddings**

Steamed sticky toffee pudding, toffee sauce, vanilla ice cream £6.50

Fine apple tart tatin, yoghurt ice cream £7.50

Baked egg custard tart, prune compote £7.50

Dark chocolate fondant, vanilla ice cream £8.50

Vanilla & passion fruit baked Alaska, warm mandarin brandy £9.50

Paxton & Whitfield cheese plate, crackers, chutney, quince £10.50

### **Afternoon Tea Menu: Available 3.00pm - 5.30pm**

Afternoon cream tea - £10.50

Tea or coffee, homemade scones served with clotted cream and jam

Full afternoon tea - £16.50

Tea or coffee, homemade scones, cakes and a selection of finger sandwiches

Champagne full afternoon tea - £22.95

Tea or coffee, homemade scones, cakes, a selection of finger sandwiches and a glass of champagne

### **Sandwiches**

Choice of local thick cut, Cotswold loaf, white or granary breads, served with salted crisps & dressed leaves

Cream cheese & cucumber £5.75

Free range egg mayonnaise & watercress £5.75

Mature Cheddar cheese & homemade chutney £6.50

Honey roast ham & whole grain mustard £6.95

Rare roast beef, tomato & rocket salad £7.65

Smoked salmon & dill crème fraiche £7.75