



Sunday Menu

M O R S E L S

HOMEMADE PORK CRACKLING £3.50
Sage salt, apple chutney

MARINATED MIXED OLIVES (V) £4.00

DAILY BREAD £4.95
Whipped truffle, garlic & rosemary lardo

S M A L L P L A T E S

SOUP OF THE DAY, artisan breads (V) £6.00

SMOKED HAM HOCK & CHICKEN TERRINE, tarragon, capers, damson & gin compote, warm brioche **£8.00**

SEVERN & WYE SMOKED SALMON, lemon, pickled red onion, cornichons, rye toasts **£9.50**

PAN-ROASTED SCALLOPS, black pudding crumb, cauliflower purée, pickled raisins, curry oil **(GF) £11.95**

CRISPY CAULIFLOWER FLORETS, white bean & pistachio houmous, nasturtium oil, baby herbs **(VG) £6.50**

PAN-FRIED PIGEON BREAST, pearl barley, French beans, curly endive, blackberry vinaigrette **(GF) £8.00**

L I G H T L U N C H

THE RUNNING HORSES PLOUGHMAN'S TO SHARE £17.00

Pork & pickle sausage roll, pork pie, Wookey Hole Cheddar, prosciutto, wild boar & apple sausage, beetroot, watercress

R O A S T S

At The Running Horses we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

All our roasts come served with bacon & sage cauliflower cheese, buttered savoy cabbage, fat-roasted potatoes, glazed root vegetables & gravy.

**ROASTED NATIVE BREED
DRY AGED SIRLOIN £17.00**

Slow braised beef cheek, Lyonnaise onions
& tarragon fritter, Yorkshire pudding,
horseradish sauce

ROAST OF THE DAY

*Please see the blackboard for this
week's special*

**PAN-ROASTED GLOUCESTER
OLD SPOT PORK FILLET £16.00**

Slow braised pork belly, sage
dusted crackling, apple sauce

M A I N S

SAUTÉED SEA BASS, grilled courgette, samphire, sauté spinach, salsa verde **(GF) £16.50**

GRILLED MARKET FISH OF THE DAY, served simply with grilled market vegetables. *Ask your server for today's special MVP*

10oz 30-DAY DRY AGED SIRLOIN, truffled mushroom, watercress, slow roasted garlic, triple cooked chips **£25.00**

WILD MUSHROOM & TARRAGON DUMPLINGS, truffle, soya cream **(VG) £13.00**

BUTTERNUT SQUASH TORTELLINI, ash goat's cheese, sage olive oil, toasted pine nuts **(V) £14.50**

HARVEST SALAD, poached pears, walnuts, Cropwell Bishop Stilton, pumpkin seeds, radicchio, beetroot, rocket, pomegranate,
balsamic & maple dressing **(V, GF) £11.00**

Add grilled chicken £5.00 | Add grilled dry aged steak £5.00

S I D E S

CREAMED SPINACH, gruyere **(V) £5.00** | **COLCANNON CREAMED POTATOES (V) £4.50**

HONEY GLAZED ROASTED ROOT VEGETABLES (V) £4.00 | **STEAMED & CHARRED BROCCOLI**, chilli & Stilton butter **(V) £4.50**

TRIPLE COOKED CHIPS £4.00 | **TRUFFLE & PARMESAN CHIPS £4.50**

D E S S E R T S

TREACLE TART £6.00

Raspberry compote, milk ice cream

BITTER CHOCOLATE & BLOOD ORANGE MOUSSE £6.00

Orange gel, caramelised white chocolate shard

APPLE, PEAR & ALMOND FRANGIPANE SLICE £6.00

Marmalade ice cream

LEMON BAVAROIS £6.00

Praline, blackberries, crushed meringue, basil

THE RUNNING HORSES' CHEESEBOARD £9.00

Bix, Golden Cross, Wookey Hole & Cropwell Bishop,
damson & sloe gin chutney, grapes, biscuits

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Some of our dishes contain nuts. Please let us know if you have any allergies.

V - VEGETARIAN VG - VEGAN GF - NO GLUTEN CONTAINING INGREDIENTS MVP - MARKET VARIABLE PRICE ADDED TO THE BOTTOM