



Dinner 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 (V) £4.95
Garlic & rosemary butter

S M A L L P L A T E S

SOUP OF THE DAY, artisan breads £5.50

SMOKED HAM HOCK & PEA TERRINE, confit pig fritter, grape mustard mayonnaise, pickled spring vegetables £7.25

JUNIPER CURED SMOKED SALMON, fennel salad, grapefruit, squid ink tapioca crisp £8.50

PAN-ROASTED SCALLOPS OF THE DAY (GF) £11.95

See our blackboard or ask your server for today's special

ISLE OF WIGHT TOMATO BRUSCHETTA (VG), garlic, basil, vegan feta, lemon oil £6.75

TEMPURA KING PRAWNS, avocado, mango, chilli, Cajun mayonnaise £8.95

SMOKED HADDOCK, CHIVE & SWEET POTATO FISHCAKES, peas à la Française, lardons, hollandaise, lemon £8.25

T O S H A R E

GARLIC & ROSEMARY STUDED CAMEMBERT, sloe gin & damson chutney, rustic toasts £11.95

M A I N 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.

DEXTER BEEF BURGER £13.95

Signature bun, green kraut, lettuce, Swiss cheese, triple cooked chips

MOUNT GRACE FARM LAMB RUMP £17.95

Beetroot, spinach, shallot purée, port sauce

CHICKEN KIEV BALLOTINE £14.95

Spring vegetables, parmentier potatoes, tomato & thyme dressing

SMOKED HADDOCK, CHIVE & SWEET POTATO FISHCAKES £14.50

Peas à la Française, lardons, hollandaise, lemon

GOAT'S CHEESE & RED PEPPER RAVIOLI £14.50

Rocket & lemon pesto, pine nuts

ROASTED GRESSINGHAM DUCK BREAST £20.95

Fondant potato, baby carrots, confit duck, damson jus

PARMA HAM WRAPPED MONKFISH £17.95

Ratte potatoes, courgette, broad beans, shallot & chive vinaigrette

OCEAN FISH PIE £14.50

Creamed potatoes, savoy cabbage, leeks & peas

GRILLED DRY AGED NATIVE SIRLOIN STEAK £23.50

Truffle mushrooms, watercress, triple cooked chips

BRAKSPEAR BITTER BATTERED HADDOCK £13.95

Pea purée, tartare sauce, triple cooked chips, lemon

THE RUNNING HORSES' SALAD (VG) £9.50

Baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette
Add grilled chicken £5.00

ROASTED CÔTE DE BOEUF £60.00

Roasted marrow bone, sauté spinach, triple cooked chips, watercress, bearnaise

S I D E S

CREAMED SPINACH, gruyere £5.00

BABY POTATOES, spring onions, shallot, parsley £4.00

PEAS À LA FRANÇAISE £3.50

STEAMED & CHARRED BROCCOLI, chilli & Stilton butter £3.50

TRIPLE COOKED CHIPS £3.50

TRUFFLE & PARMESAN TRIPLE COOKED CHIPS £4.50

D E S S E R T S

TREACLE TART £6.00

Raspberry compote, milk ice cream

CHOCOLATE DELICE £7.00

Chocolate soil, milk ice cream

LEMON BAVAROIS £6.00

Praline, blueberries, crushed meringue, basil

VANILLA CRÈME BRÛLÉE £6.00

Poached peaches, pistachio biscotti

THE RUNNING HORSES' CHEESEBOARD £11.95

Oxford blue, Cotswold brie, Winterdale Cheddar & Ragstone goat's cheese, damson & sloe gin conserve, artisan crackers, grapes, apple

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

