



Lunch 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 (V) £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, see our blackboard or ask your server for today's flavour (GF) £11.95

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

T O S H A R E

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

L I G H T L U N C H

PLOUGHMAN'S LUNCH £12.95

Game pie, pork & pickle sausage roll, leek & Cheddar quiche, balsamic borettane onions, piccalilli, smoked ham hock, aged Cheddar, blue cheese, sourdough

EGGS FLORENTINE £7.95

Spinach, toasted English muffin, poached egg, hollandaise

SWEET POTATO BUBBLE & SQUEAK £8.95

Poached egg, crumbled goat's cheese, spinach, hollandaise

S A N D W I C H E S

All our sandwiches are served in farmhouse bloomer with your choice of triple cooked chips or a mug of our soup of the day

SLOW BRAISED BEEF CHEEK £9.50

Horseradish mayonnaise, gherkins

WELSH RAREBIT £7.95

Roasted plum tomatoes

SANDWICH OF THE DAY

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

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, sauté spinach, shallot purée, port jus

CHICKEN KIEV BALLOTINE £14.95

Spring vegetables, parmentier potatoes, tomato & thyme dressing

SMOKED HADDOCK CHIVE & SWEET POTATO

FISHCAKES £8.25/£14.50

Peas à la Française, lardons, hollandaise, lemon

BRAKSPEAR BITTER BATTERED HADDOCK £13.50

Pea purée, tartare sauce, triple cooked chips, lemon

ROASTED GAMMON £9.95

Free range eggs, watercress, triple cooked chips

GOAT'S CHEESE & RED PEPPER RAVIOLI (V) £14.50

Rocket & lemon pesto, pine nuts

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

THE RUNNING HORSES' SALAD (VG) £9.50

Baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette *(Add grilled chicken £5)*

S I D E S

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

