



# 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 (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 STUDED CAMEMBERT**, sloe gin & damson chutney, rustic toasts **£11.95**

## R O A S T S

*At The Running Horses we are serious about our meat. All our beef, pork & lamb is provided by our friendly farmers at Taste Tradition & is from native traditional breeds; all our beef is dry aged for a minimum 30 days.*

All our roasts are served with glazed thyme roasted root vegetables, fluffy fat roasted potatoes, horseradish creamed cabbage, onions & house 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

**DEXTER BEEF BURGER £13.95**  
Signature bun, green kraut, lettuce, Swiss cheese, triple cooked chips

**SMOKED HADDOCK CHIVE & SWEET POTATO FISHCAKES £8.25/£14.50**  
Peas à la Française, lardons, hollandaise, lemon

**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

**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

**CREAMED SPINACH**, gruyere **£5.00** | **BABY POTATOES**, spring onions, shallot & parsley **£4.00**

**STEAMED & CHARRED BROCCOLI**, chilli & Stilton butter **£3.50** | **PEAS À LA FRANÇAISE** **£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

