



TWO COURSES £23.95 | THREE COURSES £27.95

A P E R I T I F

BUZZECCO £7.50

Warner Edward's Honeybee gin, honey, prosecco

HONEYBEE G&T £6.00

Warner Edward's Honeybee gin, Double Dutch tonic

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)

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

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

PAN-ROASTED SCALLOPS OF THE DAY, see our blackboard or ask your server for today's flavour (GF) (Supp £5.00)

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

T O S H A R E

GARLIC & ROSEMARY STUDED CAMEMBERT, sloe gin & damson chutney, rustic toasts (Supp £1.00pp)

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

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

Slow braised pork belly, sage dusted crackling, apple sauce

M A I N S

DEXTER BEEF BURGER

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

SMOKED HADDOCK CHIVE & SWEET POTATO FISHCAKES

Peas à la Française, lardons, hollandaise, lemon

GOAT'S CHEESE & RED PEPPER RAVIOLI (V)

Rocket & lemon pesto, pine nuts

OCEAN FISH PIE

Creamed potatoes, savoy cabbage, leeks & peas

THE RUNNING HORSES' SALAD (VG)

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

Raspberry compote, milk ice cream

CHOCOLATE DELICE

Chocolate soil, milk ice cream

LEMON BAVAROIS

Praline, blueberries, crushed meringue, basil

VANILLA CRÈME BRÛLÉE

Poached peaches, pistachio biscotti

THE RUNNING HORSES'

CHEESEBOARD (Supp £1.00pp)

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

