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# RUNNING • HORSES •

## Breakfast

Buttermilk Brioche French Toast **£12**

*Streaky bacon and maple syrup or fresh berries and lemon curd both served with a dollop of whipped butter*

Plum, Sesame & Hazelnut Brittle Porridge **£8**

*5 Grain porridge, poached plum & bay, orange, sesame & hazelnut brittle, yoghurt*

Raspberry & Granola Yoghurt Bowl **GF £7.5**

*Shrub Farm raspberry compote, sesame almond granola, cardamom & honey yoghurt, lemon verbena, date syrup*

Smoked Salmon Plate **GFA £13**

*Smoked salmon, sourdough, whipped butter, pickles, salad, shallot and herb crème, scrambled eggs*

Full English **GFA £14**

*Sausage, bacon, tomato, black pudding, baked beans and eggs any style*

Crushed Avocado on Sourdough **GFA £9.5**

*Poached eggs and roasted seeds*

Soft Scrambled Eggs **GF £7.5**

*Wild mushrooms and parmesan*

Eggs Benedict | Royale | Florentine **£12.5**

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GF = GLUTEN FREE | DF = DAIRY FREE**

*Please see your server for any dietary or allergen information. All dishes may contain traces of nuts. 12.5% optional service charge will be added to your bill.*

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## *Lunch Menu*

2 courses £20 | 3 courses £25 | 4 courses £30

### *Snacks*

Pork Belly Bite, Miso Glaze, Pickled Daikon, Crispy Pork Skin

Lemon and Confit Garlic Hummus with  
Homemade Pickles and Sourdough Crisps **GFA, V, VG, DF**

### *Starters*

Coal Roasted Beetroots, Hibiscus Yoghurt, Dill Oil, Purple Shisho

Slow Cooked Pig Cheek, Textures of Artichoke, Crispy Shallot

Celeriac and Truffle Soup, Celeriac Crisps

### *Mains*

Croque Monsieur, Brioche Bread, Shredded Ham Hock,  
Smoked Applewood Cheddar, Hollandaise Sauce,  
Served with Skin on Fries, House Salad

Roasted Sweet Potato Salad, Rocket, Kale, Pomegranate,  
Graceburn Cheese, Honey Lemon and Thyme Dressing

Tempura Battered Line Caught Brill, Homemade Tartare Sauce  
or Sauce Bearnaise, Minted Peas, Triple Cooked Chips **GF**

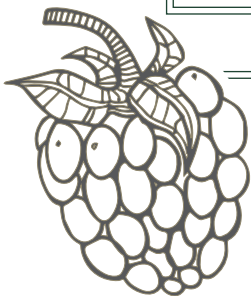
### *Desserts*

Sticky Toffee Pudding, Sea Salt Caramel Ice Cream

Banana Tart, Caramelised Banana, Vanilla Ice Cream

Autumn Berry Crumble, Boozeey Custard or Double Cream

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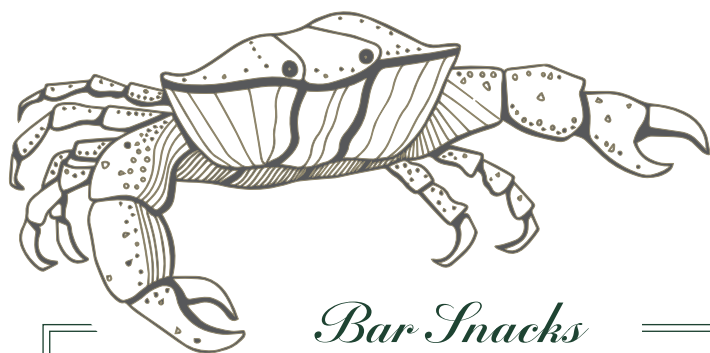
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## Bread for the Table

Warm Bread, Truffle Honey Butter  
or Bone Marrow Butter **£2pp**



## Bar Snacks

Pork Belly Bite, Miso Glaze, Pickled Daikon,  
Crispy Pork Skin **GF, DF £6**

House Pickles **GF, VG, V, DF £3**

Homemade Sausage Roll Black Treacle  
and Marmite Glaze, Dorking Sauce **£5**

Cornish Crab Scotch Egg **GF £7.5**

Lemon and Confit Garlic Hummus with  
Sourdough Crisps **GFA, V, VG, DF £4.5**

## Small Plates

Toasted Brioche Bread, Chicken Liver Parfait,  
Red Onion Chutney, Pickled Mustard Seeds **£7.5**

Venison Tartare, Beef Fat Hollandaise,  
IPA Pickles, Cured Egg Yolk **GF £11**

Salt Baked Beetroot, Lemon Yoghurt,  
Clementine, Pistachio **GF, V, VGA £7.5**

Slow Cooked Pig Cheek,  
Textures of Artichoke, Gala Apple Puree **GF £8.5**

Salad of Goats Cheese Mousse,  
Caramelised Pear, Walnut, Endive **V, GF £8**

## Sides all £4.5

Baby Gem Salad, Twelve-Month Aged Parmesan,  
Hazelnuts, Pickled Red Onion, Seaweed Salad Cream

BBQ Green Beans, Shallot Vinaigrette **V, VG, GF**

Marinated Heritage Tomatoes, Basil, Olive Oil **V, VG, GF**

Winter Greens and Crispy Garlic **V, VG, GF**

Truffle Parmesan Fries **GF**



## Mains

Venison Tenderloin, Tender Beetroot,  
Pickled Red Cabbage, Violet Mustard, Jus **GF £19.5**

Roasted Hake, Fresh Crab, Sour Cream, Heritage Tomato,  
Crab Sauce Split with Tarragon Oil **GF £19**

Glazed Short Rib, Smokey Pomme Puree,  
Chimichurri **GF £18.5**

Salt Baked Celeriac and Wild Mushroom,  
Pearl Barley, Celeriac Crisp, Truffle Oil,  
Toasted Pine Nuts **V, VGA £16.5**

Tempura Battered Line Caught Brill,  
Tartare Hollandaise, Minted Peas,  
Triple Cooked Chips **GF £15.5**

Salt Aged Beef Burger, Red Onion Chutney,  
Pickles, Applewood Smoked Cheese, Baby Gem,  
Beef Fat Mayonnaise Served in a Brioche Roll  
with Skin on Fries **GFA £14.5**

## Steaks

*All served with Grilled Mushroom and Tomato,  
Triple Cooked Chips and a choice of:  
Garlic & Parsley Butter, Chimichurri or Peppercorn Sauce*

250g Black Angus Rib-eye Steak **£25**

200g Black Angus Fillet **£28**

300g Sirloin **£26**

Chateaubriand **£14 per 100g**

## Desserts

Sticky Toffee Pudding, Sea Salt Caramel Ice Cream **£7**

Chocolate and Earl Grey Tea Delice with  
Chocolate Crumb and Clotted Cream **£7**

Banana Tart, Caramelised Banana, Vanilla Ice Cream **£6.5**

Autumn Berry Crumble,  
Boozey Custard or Double Cream **£6.5**

British Cheeses, Pineapple and Chilli Chutney **£9.5**

*Baron Bigod, Barkham Blue,  
Ragstone Goat's, Westcombe Cheddar*

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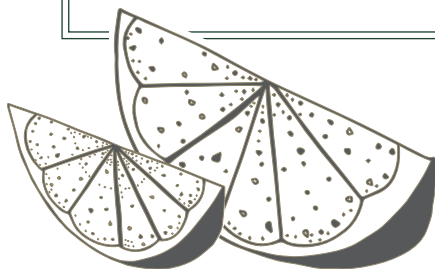
# RUNNING • HORSES •



## Sunday Menu

### Bar Snacks

- Nocellara Olives £4
- Sourdough & Bone Marrow Butter £1.5
- Pork Belly Bite, Miso Glaze, Pickled Daikon,  
Crispy Pork Skin **GF, DF** £6
- House Pickles **GF, VG, V, DF** £4
- Homemade Sausage Roll Black Treacle and  
Marmite Glaze, Dorking Sauce £5
- Cornish Crab Scotch Egg **GF** £7.5
- Lemon and Confit Garlic Hummus with Sourdough Crisps  
and Homemade Pickles **GFA, V, VG, DF** £4.5



### Small Plates

- Salt Baked Beetroot, Hibiscus Yoghurt,  
Clementine, Pistachio **GF, V, VGA** £7.5
- Toasted Brioche Bread, Chicken Liver Parfait,  
Red Onion Chutney, Pickled Mustard Seeds £7.5
- Venison Tartare, Beef Fat Hollandaise,  
IPA Pickles, Cured Egg Yolk **GF** £11
- Slow Cooked Pig Cheek, Textures of Artichoke,  
Crispy Shallot **GF** £8.5
- Salad of Goats Cheese Mousse,  
Caramelised Pear, Walnut, Endive **V, GF** £8

### Mains

- Tempura Battered Line Caught Brill,  
Homemade Tartare Sauce or Sauce Béarnaise,  
Minted Peas, Triple Cooked Chips **GF** £15.5
- Salt Aged Beef Burger, Applewood Smoked Cheese,  
Red Onion Chutney, Pickles, Baby Gem,  
Beef Fat Mayonnaise served in a Brioche Roll  
with Skin on Fries **GFA, VGA** £14.5

### Roasts

- Smoked Salt Baked Steak of Celeriac Roast,  
Vegan Crackling £15
- 50 Day Cumbrian Aged Short Rib of Beef (for 2) £24pp
- 21 Day Cumbrian Matured Sirloin of Beef £18
- Tamworth Pork Belly Roast £18
- Roast Free Range Chicken £17
- Whole Roast Chicken to share with Sides (for 2-3) £60

### Served with

- Beef Dripping Roast Potatoes  
or Garlic and Rosemary for Vegetarians
- Thyme Roasted Carrots & Honey Glazed Parsnips
- Winter Greens, Roasted Garlic
- Smoked Bone Marrow Gravy  
or Vegetable Red Wine Gravy
- Carrot Purée, Horseradish Cream /  
Homemade Apple Sauce
- & Yorkshire Pudding
- Upgrade add Truffled Cauliflower Cheese + £3.50

### Desserts

- Sticky Toffee Pudding with Sea Salt Caramel Ice Cream £7
- Chocolate and Earl Grey Tea Delice with  
Chocolate Crumb and Clotted Cream £7
- Banana Tart, Caramelised Banana,  
Vanilla Ice Cream £6.5
- Autumn Berry Crumble,  
Boozey Custard or Double Cream £6.5
- British Cheeses, Pineapple and Chilli Chutney £9.5
- Baron Bigod, Barkham, Blue, Ragstone,  
Goat, Westcombe, Cheddar*

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