

Raglan Arms

Bread and Butter made on the premises with
own marinated olives, aged balsamic vinegar and olive oil 5.95

Starters

- Chef's homemade soup of the day, home made bread and butter 6.20
Red pepper arancini, chive crème fraîche and Parmesan 6.50
Duck and pancetta faggot with fried apple, duck jus and micro herbs 7.00
Ham hock terrine with celeriac remoulade, piccalilli and home made granary toast 7.00
Sautéed wild mushrooms, hint of tarragon, crispy fried poached egg on sourdough toast 7.50
Venetian crispy calamari salad with puntardelle (a type of chicory),
cherry tomatoes, radish, apple, fresh herbs and lemon vinaigrette 8.00
Lobster and truffle ravioli, lobster consommé, tomato and fennel 10.50

Main

- Pan fried calves liver with sautéed onion, apple, smoked bacon and veal and red wine jus,
with a buttery potato purée 18.50
Breast of duckling with celeriac purée, rosti potato and duck and garlic jus 19.50
Pan fried fillet of sea bass with fennel salad, saffron butter, fresh herbs
and crushed potato 20.50
Halibut steak beurre blanc, fresh asparagus, crab doughnuts and fresh dill weed
with buttered new potatoes 24.50
Grilled rib eye steak with a herb and garlic butter sauce,
grilled tomato, mushrooms and served with triple cooked chips 25.00
Pink roasted cannon of lamb and summer lamb shepherds pie,
butter bean puree, dauphinoise potato 26.50
Crispy deep fried cauliflower, red lentil dahl, frosted white onions and minted oil (v) 15.50

Desserts

All at £8.00

- Creamy rice pudding with fresh raspberry compote
Summer berry Eton mess finished with passion fruit coulis and cinnamon scented sable biscuit
Lemon tart with lemon and basil sorbet
Taste of Granny Smiths - green apple mousse, green apple jelly and green apple sorbet
Trio of chocolate puddings - white chocolate rosemary panna cotta,
dark chocolate and hazelnut praline mousse and chocolate and rum, truffle
Raspberry and almond Bakewell tart with praline ice cream
Selection of three scoops of homemade ice creams and sorbets

Please inform a member of staff if you have any food allergies or intolerances and we'll be happy to discuss suitable options.

Gratuities at your discretion and are shared equally among all our staff.

For tables of 8 and over a discretionary 10% gratuity will be added to the bill.