

The
SLAUGHTERS
COUNTRY INN

Served 12pm – 5pm

NIBBLES

Marinated Olives £5.50 82kcal

Sausage Rolls £7.50 379kcal
Homemade brown sauce

Warm Bread £7.50 331kcal
Whipped butter, roasted red pepper hummus

Crispy Brie £7.50 346kcal
Red onion chutney

Beetroot Falafel £7.50 306kcal
Coconut yoghurt

BAGUETTES

Egg & Truffle Mayonnaise £11 530kcal

Ham & Mustard Mayonnaise £11.75 545kcal

Smoked Salmon £12 425kcal
Cream cheese, pickled cucumber

Melted Red Leicester £11.50 555kcal
Rocket, spiced tomato & red onion chutney

All served on a white baguette
with rocket & crisps

STARTERS

‘Soup of the Day’ £9.50 202kcal
Toasted pumpkin seeds, herb oil

Pear & Chicory £12 294kcal
Vegan feta, candied walnuts, celery, frisée

Smoked Ham Hock Terrine £12.50 365kcal
Parsnip, apple, whole mustard dressing

Cured Salmon £13.25 337kcal
Pickled kohlrabi, cucumber, horseradish, rye crumb

Welsh Rarebit £11.50 354kcal
Poached egg, pancetta, watercress, truffle

SALADS

Chargrilled Chicken Caesar Salad
Bacon, Parmesan, anchovies, baby gem lettuce, croutons
£12 406kcal | £20.50 812kcal

SHARING

The Slaughters Sharing Platter for Two £30 1312kcal
Sausage roll, ham, sliced meats, cheese, pickles, chutney, bread

MAINS

Duck Breast £36 864kcal
Duck leg croquette, leek, carrot, fondant potato, red wine jus

Pan-seared Monkfish £31.50 672kcal
Cauliflower, potato rosti, samphire, brown shrimp, beurre blanc

Venison Loin £38 766kcal
Dauphinoise, beetroot, blackberries, hazelnut, red wine jus

Roasted Celeriac Steak £20 528kcal
Wild mushroom ragout, crispy potato terrine, truffle dressing

PUB CLASSICS

Dry-aged 10oz Sirloin £38.50 1375kcal
Thick-cut chips, confit tomato, mushroom, onion chutney

Beer-battered Fish & Chips £21.50 1291kcal
Lemon, crushed garden peas, tartare sauce

Charred Cauliflower £19.50 553kcal
Spiced chickpeas, smoked cheese sauce, curry leaf oil

Beef & Oxtail Pie £26.50 980kcal
Horseradish pomme puree, parsnip, seasonal veg, red wine jus

DESSERTS

Apple & Caramel Tart £11.50 786kcal
Vanilla cremeux, calvados caramel, apple sorbet, oat crumble

Chocolate Delice £11.50 648kcal
Spiced pear, hazelnut praline, banana sorbet

White Chocolate Mousse £11 742kcal
Lemon curd, raspberries, almond biscuit

Vegan Vanilla Panna Cotta £10.50 339kcal
Mango, passion fruit, mango sorbet

Sticky Toffee Pudding £11 602kcal
Butterscotch, salted caramel ice cream

Paxton & Whitfield Cheese £16.50 747kcal
Selection of four cheeses, chutney, fruit jelly, poached apricot, crackers

SIDES & SAUCES

Creamed Potatoes £6 337kcal
Crispy onion, herb oil

Thick-cut Chips £6 486kcal

Dauphinoise £6 438kcal

Seasonal Vegetables £6 214kcal

Truffle & Parmesan Fries £6 440kcal

Fine Beans & Smoked Shallots £6 190kcal

Red Wine Jus £4.50 119kcal

Béarnaise Sauce £4.50 168kcal

Peppercorn Sauce £4.50 315kcal

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

WINE BY THE GLASS					WINE BY THE BOTTLE				
SPARKLING & CHAMPAGNE					WHITE				
Prosecco Extra Dry, Bosco del Conte NV 11.5%					2024 Grillo ‘Kore’, Colomba Bianca, Sicily, Italy				
Chalklands’ Classic Cuvée, Simpsons Wine Estate, Kent, England 12.5%					2024 Riesling ‘The Falcon’, Lake Chalice, Marlborough, New Zealand				
Laurent-Perrier, La Cuvée Brut NV 12%					2024 Simpson Estate ‘Gravel Castle’ Chardonnay, Kent, England				
WHITE					2024 Mâcon-Villages Mont Pelé, Domaine Des Chenevières, France				
2024 Bianco d’Italia, Sollazzo 10%					2024 Fiano di Avellino, Campania, Feudi di San Gregorio				
2025 Novita Trebbiano Rubicone 10%					2025 Sancerre, Gerard Millet, France				
2024 Sauvignon Blanc, Tierra Antica 11%					2024 Chablis Domaine Grand Roche				
2024 Pinot Grigio, Foundstone, Berton Vineyard 12%					2023 Chardonnay, Xanadu, Margaret River, Australia				
ROSÉ					2024 Sauvignon Blanc ‘Wairau Reserve’, Saint Clair, Marlborough, New Zealand				
2025 Pinot Grigio Blush, Novità 11%					2022 Chardonnay, Sta. Rita Hills, Sanford				
2024 Love By Léoube, Côtes De Provence Rosé 13%					2022 Saint-Aubin 1er Cru Clos du Château, Prosper Maufoux, Burgundy France				
RED					ROSÉ				
2025 Novita Sangiovese Rubicone 12%					2025 Pinot Grigio Blush, Novità				
2025 Rosso d’Italia, Sollazzo 13.5%					2024 Love By Léoube, Côtes De Provence Rosé				
2024 Merlot Reserva, Viña Echeverría 13.5%					2024 ‘Whispering Angel’, Côtes de Provence, France				
2025 Malbec ‘Raices’, Andeluna, Uco Valley, Mendoza, Argentina 14%					RED				
WINE BY THE BOTTLE					2025 Novita Sangiovese Rubicone				
SPARKLING WINE & CHAMPAGNE					2025 Rosso d’Italia, Sollazzo				
Prosecco Extra Dry, Bosco del Conte NV					2024 Primitivo ‘Il Pumo’, Cantine San Marzano, Italy				
‘Chalklands’ Classic Cuvée, Simpsons Wine Estate, Kent, England NV					2024 Merlot Reserva, Viña Echeverría				
Laurent-Perrier, La Cuvée Brut NV					2025 Malbec ‘Raices’, Andeluna, Uco Valley, Mendoza, Argentina				
Laurent-Perrier, Grand Siecle No.26 Grand Cuvée					2024 Côtes du Rhône Rouge, Parallèle 45, Paul Jaboulet Aîné				
VINTAGE CHAMPAGNE					2022 Barons Lane Red, New Hall Wine Estate, Crouch Valley, England				
Classic Cuvée Multi Vintage, Nyetimber MV					2021 Rioja Crianza, Finca San Martín, Torre de Oña, Spain				
2017 Champagne Dom Pérignon, France					2023 Côtes du Roussillon Rouge, Mas Las Caves, Domaine Gardiés				
ROSÉ CHAMPAGNE					2021 Shiraz Reserve, Berton Vineyard, Barossa Valley, Australia				
2022 ‘Canterbury Rosé’, Simpsons Wine Estate, Kent, England					2023 Fleurie, Olivier Ravier, Beaujolais, France				
Laurent-Perrier, Cuvée Rosé Brut NV					2025 Pinot Noir, Yarra Valley, Yering Station				
ALCOHOL FREE					2018 Château Lestrille Capmartin, Bordeaux Supérieur, France				
2023 Wild Idol Alcohol Free Sparkling White					2023 Rosso di Montalcino, Poggio Alle Mura, Banfi				
WHITE					2018 Château Cissac, Haut Médoc, Bordeaux, France				
2024 Bianco d’Italia, Sollazzo					2023 Châteauneuf-du-Pape, Domaine de la Solitude, France				
2025 Novita Trebbiano Rubicone					2020 Château de Valois, Pomerol, Bordeaux France				
2024 Sauvignon Blanc, Tierra Antica					2022 Cabernet Sauvignon Reserve, Xanadu Margaret River, Australia				
2024 Pinot Grigio, Foundstone, Berton Vineyard									
2025 Sauvignon Blanc, Tuatara Bay, New Zealand									
2024 Picpoul de Pinet, ‘Le Montalus’, Les Costières de Pomérols									
2024 Barons Lane White, New Hall Wine Estate, Crouch Valley, England									

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DESSERTS

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Vanilla cremeux, calvados caramel, apple sorbet, oat crumble

Chocolate Delice £11.⁵⁰ 648kcal
Spiced pear, hazelnut praline, banana sorbet

White Chocolate Mousse £11 742kcal
Lemon curd, raspberries, almond biscuit

Vegan Vanilla Panna Cotta £10.⁵⁰ 339kcal
Mango, passion fruit, mango sorbet

Sticky Toffee Pudding £11 602kcal
Butterscotch, salted caramel ice cream

Paxton & Whitfield Cheese £16.⁵⁰ 747kcal
*Selection of four cheeses, chutney, fruit jelly,
poached apricot, crackers*

SIDES & SAUCES

Creamed Potatoes £6 337kcal
Crispy onion, herb oil

Thick-cut Chips £6 486kcal

Dauphinoise £6 438kcal

Seasonal Vegetables £6 214kcal

Truffle & Parmesan Fries £6 440kcal

Fine Beans & Smoked Shallots £6 190kcal

Red Wine Jus £4.⁵⁰ 119kcal

Béarnaise Sauce £4.⁵⁰ 168kcal

Peppercorn Sauce £4.⁵⁰ 315kcal

TEA & COFFEE

Espresso £3.⁷⁵ 2kcal

Double Espresso £4.²⁵ 4kcal

Americano £4.²⁵ 12kcal

Flat White £4.⁷⁵ 42kcal

Latte £4.⁷⁵ 78kcal

Cappuccino £4.⁷⁵ 56kcal

Macchiato £4.⁵⁰ 46kcal

Mocha £5 66kcal

Hot Chocolate £5 145kcal

English Breakfast Tea £4.²⁵

Decaffeinated Tea £4.²⁵

ACCOMPANIMENTS

Selection of Petits Fours £5.⁹⁵ 270kcal

DESSERT WINE

2009 Domaine de Coyeux,
Muscat de Beaumes de Venise 15.^{5%}
125ml £9.⁵⁰

PORT

LBV Porto
Quinta do Vallado 20%
50ml £8.⁹⁵ | 100ml £17.⁹⁰

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WINE BY THE GLASS

SPARKLING & CHAMPAGNE

125ml

Prosecco Extra Dry, Bosco del Conte NV 11.5%

£8.50

Chalklands' Classic Cuvée, Simpsons Wine Estate, Kent, England 12.5%

£14

Laurent-Perrier, La Cuvée Brut NV 12%

£18.50

WHITE

125ml

175ml

250ml

Bottle

2024 Bianco d'Italia, Sollazzo 10%

£6

£8

£10.50

£27

2025 Novita Trebbiano Rubicone 10%

£5.75

£7.50

£10.35

£29

2024 Sauvignon Blanc, Tierra Antica 11%

£7

£9

£12

£31

2024 Pinot Grigio, Foundstone, Berton Vineyard 12%

£7.50

£10

£13

£33

ROSÉ

125ml

175ml

250ml

Bottle

2025 Pinot Grigio Blush, Novità 11%

£8

£10

£14

£32

2024 Love By Léoube, Côtes De Provence Rosé 13%

£9

£11.50

£16

£37

RED

125ml

175ml

250ml

Bottle

2025 Novita Sangiovese Rubicone 12%

£5.75

£7.50

£10.25

£27

2025 Rosso d'Italia, Sollazzo 13.5%

£7

£10

£12

£29

2024 Merlot Reserva, Viña Echeverría 13.5%

£6.50

£8.75

£11.50

£34

2025 Malbec 'Raices', Andeluna, Uco Valley, Mendoza, Argentina 14%

£6.75

£9.25

£13.25

£38

WINE BY THE BOTTLE

SPARKLING WINE & CHAMPAGNE

Bottle

Prosecco Extra Dry, Bosco del Conte NV

£40

'Chalklands' Classic Cuvée, Simpsons Wine Estate, Kent, England NV

£64

Laurent-Perrier, La Cuvée Brut NV

£110

Laurent-Perrier, Grand Siecle No.26 Grand Cuvée

£284

VINTAGE CHAMPAGNE

Bottle

Classic Cuvée Multi Vintage, Nyetimber MV

£110

2017 Champagne Dom Pérignon, France

£299

ROSÉ CHAMPAGNE

Bottle

2022 'Canterbury Rosé', Simpsons Wine Estate, Kent, England

£83

Laurent-Perrier, Cuvée Rosé Brut NV

£185

ALCOHOL FREE

Bottle

2023 Wild Idol Alcohol Free Sparkling White

£66

WHITE

Bottle

2024 Bianco d'Italia, Sollazzo

£27

2025 Novita Trebbiano Rubicone

£29

2024 Sauvignon Blanc, Tierra Antica

£31

2024 Pinot Grigio, Foundstone, Berton Vineyard

£33

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WINE BY THE BOTTLE

WHITE

Bottle

2025 Sauvignon Blanc, Tuatara Bay, New Zealand	£40
2024 Picpoul de Pinet, 'Le Montalus', Les Costières de Pomérols	£40
2024 Barons Lane White, New Hall Wine Estate, Crouch Valley, England	£41
2024 Grillo 'Kore', Colomba Bianca, Sicily, Italy	£42
2024 Riesling 'The Falcon', Lake Chalice, Marlborough, New Zealand	£52
2024 Simpson Estate 'Gravel Castle' Chardonnay, Kent, England	£54
2024 Mâcon-Villages Mont Pelé, Domaine Des Chenevières, France	£55
2024 Fiano di Avellino, Campania, Feudi di San Gregorio	£61
2025 Sancerre, Gerard Millet, France	£67
2024 Chablis Domaine Grand Roche	£67
2023 Chardonnay, Xanadu, Margaret River, Australia	£68
2024 Sauvignon Blanc 'Wairau Reserve', Saint Clair, Marlborough, New Zealand	£71
2022 Chardonnay, Sta. Rita Hills, Sanford	£112
2022 Saint-Aubin 1er Cru Clos du Château, Prosper Maufoux, Burgundy France	£159

ROSÉ

Bottle

2025 Pinot Grigio Blush, Novità	£32
2024 Love By Léoube, Côtes De Provence Rosé	£37
2024 'Whispering Angel', Côtes de Provence, France	£82

RED

Bottle

2025 Novita Sangiovese Rubicone	£27
2025 Rosso d'Italia, Sollazzo	£29
2024 Primitivo 'Il Pumo', Cantine San Marzano, Italy	£34
2024 Merlot Reserva, Viña Echeverría	£34
2025 Malbec 'Raices', Andeluna, Uco Valley, Mendoza, Argentina	£38
2024 Côtes du Rhône Rouge, Parallèle 45, Paul Jaboulet Aîné	£44
2022 Barons Lane Red, New Hall Wine Estate, Crouch Valley, England	£45
2021 Rioja Crianza, Finca San Martín, Torre de Oña, Spain	£48
2023 Côtes du Roussillon Rouge, Mas Las Cabes, Domaine Gardiès	£50
2021 Shiraz Reserve, Berton Vineyard, Barossa Valley, Australia	£52
2023 Fleurie, Olivier Ravier, Beaujolais, France	£53
2025 Pinot Noir, Yarra Valley, Yering Station	£54
2018 Château Lestrille Capmartin, Bordeaux Supérieur, France	£58
2023 Rosso di Montalcino, Poggio Alle Mura, Banfi	£74
2018 Château Cissac, Haut Médoc, Bordeaux, France	£75
2023 Châteauneuf-du-Pape, Domaine de la Solitude, France	£90
2020 Château de Valois, Pomerol, Bordeaux France	£101
2022 Cabernet Sauvignon Reserve, Xanadu Margaret River, Australia	£144