SINCE 1881
THE RED HOUSE
MARSH BENHAM

# SEASONAL MENU

Suggested wines are shown next to selected dishes.

## NIBBLES

Smoky Padrón peppers • Mini sausage roll • Crispy chicken wing • Focaccia, olive oil balsamic **£6.50 each**

## STARTERS

**Cured mackerel** **£11.95**
*Beetroot, horseradish cream • Albanta Albariño*

**Three cheese soufflé (v)** **£12.50**
*Cheddar, Gruyère, parmesan • Hillville Road Chardonnay*

**Potted meat of the week** **£10.50**
*Mini brioche loaf • Olivier Maurice Côtes du Rhône*

**Hasselback courgette (ve) ◆** **£9.50**
*Butterbean hummus, almond pesto • Tupari Sauvignon Blanc*

**Pork & Chorizo Terrine** **£12.50**
*House pickles • Los Vinateros Rioja Crianza*

**King scallops on the half shell ◆** **£17.50**
*Grilled with garlic, herb & lemon butter • Albanta Albariño*

*Or*

*Steamed with garlic, black bean sauce & vermicelli noodles • Pinot Gris 'Orange' Cattin*

## MAINS

**28-day in-house dry-aged sirloin steak** **£31.50**
*230g, chunky chips & rocket and parmesan salad • Camino Acero Malbec*

**28-day in-house dry-aged ribeye steak** **£38.50**
*230g, chunky chips & rocket and parmesan salad • Mozzafiato Primitivo*

**Chicken supreme** **£23.50**
*Confit leek, pomme purée, bacon butter sauce • Hillville Road Chardonnay*

**Coronation cauliflower *(ve)*** **£18.50**
*Roasted apricots, pickled raisins • Pinot Gris 'Orange' Cattin*

**Stir-fried wild mushrooms (*ve*)** **£19.50**
*Stir-fried in premium soy, fried rice • Five Ravens Pinot Noir*

**Iberico pork chop** **£31.00**
*Girolles, mash, tarragon & mustard sauce • Olivier Maurice Côtes du Rhône*

**Sea bass fillet ◆** **£25.50**
*Pan-roasted with stir fried vegetable, garlic egg fried rice, oriental Asian Umami Sauce • Albanta Albariño*

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**The Red House dry-aged duck breast ◆** **£29.50**
*Crisp aromatic skin inspired by traditional Peking duck, black cherry jus, potato pavé & seasonal vegetables • Five Ravens Pinot Noir*

## PUB CLASSICS

**Aged rib cap beef burger** **£17.95**
*Smoked cheese, bacon jam, mustard mayo, Koffmann fries • Los Vinateros Rioja Crianza*

**Fish & chips (GF)** **£19.50**
*Chip shop treats • Domini Veneti Pinot Grigio*

## SIDES

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| **Tenderstem broccoli with smoked almond pesto** | **£5.95** |
| **Creamy mash** | **£5.50** |
| **Truffle fries** | **£6.95** |
| **Chunky cooked chips** | **£6.00** |
| **Chimichurri or peppercorn sauce** | **£3.50** |
| **Roast new potatoes with herbs butter** | **£6.00** |

## HOMEMADE DESSERTS

**Chocolate Torte** **£10.50**
*Caramel ice cream • Graham's The Tawny*

**Baked Plum** **£11.50**
*Cinnamon tuile, Chantilly • Vistamar Late Harvest Sauvignon Blanc*

**Chelsea Tart** **£9.50**
*Rum & raisin ice cream • Graham's The Tawny*

**Ice Cream** **£5.95**
*Two scoops*

## COFFEE & TEA

**Cafetiere £4.50 · English Breakfast £4.50 · Earl Grey £4.50 · Peppermint £4.50 · Green Tea £4.50**

**◆ THE RED HOUSE SIGNATURE**
*Our signature dishes combine the finest British ingredients with techniques and flavours from around the world.*

*Please speak to a member of the team about allergies or dietary requirements.*
*A discretionary 12.5% service charge will be added to your bill.*