

THE RUTLAND ARMS

Pub and Kitchen

Nibbles

**HONEY AND GRAIN MUSTARD
GLAZED CHORIZO** £5

MARINATED OLIVES £4.5

Starters

HOMEMADE SEASONAL SOUP (V) (VG)
Rustic breads and butter £6.5

HALLOUMI FRIES (V)
Beer battered, sweet chilli dipping sauce £8

GOUCHUJANG CHICKEN
Soy, garlic and ginger coated chicken pieces,
sticky plum sauce £9

PRAWN & KIMCHI SALAD
Prawns, pickled watermelon. shredded carrot, cabbage
and cucumber, spiked with chilli £9

CHICKEN LIVER PATÉ
Red onion chutney and toasted breads £8.5

Sharing boards

THE RUTLAND BREAD BOARD (V) (VG*)
Olive oil and balsamic vinegar, butter £6

WHOLE BAKED HONEY CAMEMBERT(V)
Drizzled with honey, topped with crushed walnuts,
warm breads, onion marmalade(allow 15mins.) £14.5

TAPAS SHARER
Patas bravas, king prawn pil pil, honey & grain
mustard chorizo £16

Main Courses

PAN FRIED PORK RIBEYE
Bubble & Squeak, pancetta, buttered greens,
wholegrain mustard & cider gravy £18

OVEN ROASTED RUMP OF LAMB
Ratatouille vegetables, crushed roasted potatoes, tomato,
black olive and basil sauce £19

**SWEET POTATO GREEN
THAI CURRY(VG)**
Coconut curry sauce with sweet potato, cauliflower,
peppers, spinach and steamed rice £16.5
Add Chicken £4 or King prawns £6

8OZ TAYLORS RIBEYE STEAK
Baked garlic spiked field mushroom, tomato,
garden peas, beer battered onion rings, triple cooked
chunky chips £28

10oz FLAT IRON STEAK
Gratinated beef braised onion, Chimichurri sauce,
fries, mixed salad £23

SAUCES
Peppercorn - Stilton - Mushroom
£2.5

ROASTED BEET & BURRATA(V)
Citrus infused beetroot, Italian cows milk cheese,
Tabbouleh salad £17.5

Sides

Naked fries £4.5
Triple cooked chunky chips £4.5 (add cheese £1)
Garlic bread £4 (add cheese £1)
Beer battered onion rings £4.5
Seasonal veg £4
Parmesan & truffle oil fries £6.5

BAKED HERB CRUSTED HAKE FILLET
Dill crushed new potatoes, cherry tomato salsa,
buttered greens £17

HARRISA SPICED CHICKEN BREAST
Chickpeas, minted Bulger wheat salad
mint yoghurt dressing, toasted flatbread £18.5

BEER BATTERED COD & CHIPS
Triple cooked chips, minted mushy peas,
sauce tartare and lemon £17.5

HANDCRAFTED PIE OF THE DAY
Short crust pastry, choice of triple cooked chunky chips
or creamy mash, rich Rutland gravy £17.5

BEEF SHIN & RED WINE RAVIOLI
Rich red wine ragu, parmesan, garlic ciabatta £18

THE RUTLAND SMASH BURGER
Double smash patties, streaky bacon, maple seeded bun,
American cheese, Maple and Bourbon BBQ sauce,
sliced lettuce, beef tomato, crunchy slaw, fries £17.5

PLANT BASED BURGER (VG)
Stacked with a baked garlic spiked field mushroom,
chilli jam, crunchy slaw, fries £16

Mini Locals

TOMATO PASTA (V)
Garlic Bread £9

CHICKEN GOUJONS
Fries - Peas or Beans £9

FISH GOUJONS
Fries - Peas or Beans £9

SAUSAGE & MASH(V*)
Peas or Beans £9

MINI BURGER
Nothing else just plain, fries £9

Desserts

LEMONCELLO POSSET (V) (GF)
Pistachio crumb, crushed frozen raspberry,
raspberry sorbet £8.5

STICKY TOFFEE PUDDING (V)
Butterscotch Sauce, Vanilla Ice-Cream £8.5

ICED STRAWBERRY PARFAIT (GF)
Topped with strawberry Eton Mess, £8.5

**SALTED CARAMEL CHOCOLATE
BROWNIE (V) (GF)**
Sweet salted caramel sauce, plant based
ice cream £8.5

CHEESE & BISCUITS (V)
Selection of locally sourced cheeses, grapes,
celery, biscuits & chutney £8.5

CLASSIC TIRAMISU(V)
Espresso and liqueur-soaked sponge layers,
mascarpone cheese, cocoa powder £8.5

AFFOGATO (V)
Double espresso - Vanilla ice cream, Amaretti biscuit £7
Add a shot of Amaretto, Tia Maria or Baileys £3

**SELECTION OF LUXURY ICECREAMS (V)
OR SORBETS (VG)**

Choose from three scoops of the following:
Vanilla - Honeycomb - Mint choc chip
Raspberry ripple - Chocolate, Lemon sorbet,
Blackcurrant sorbet, Raspberry sorbet £7.5

Hot Beverages

200° COFFEE
Double espresso - Americano, cappuccino, latte,
flat white, decaffeinated. From £3.25
LIQUEUR COFFEE
Baileys, Gaelic, French or Calypso £8
TEA PIGS TEA
Everyday, decaffeinated, peppermint,
green tea with mint, earl grey £3.5