



THE RUTLAND ARMS

Pub and Kitchen

Menu

Starters

SOUP OF THE DAY (V)

Rustic breads and butter
£6.25

PRAWN, CRAYFISH & CUCUMBER SALAD

Bloody Marie Sauce, Brown Bread & Butter
£8.00

CRISPY PORK BITES

Sweet chilli sauce, Spring onions,
sesame and poppy seeds, crispy noodles
£8.00

CHICKEN LIVER PATÉ

Red Onion Chutney and Toasted Breads
£7.00

MUSHROOM RAGOUT (V)

Creamy, garlic & tarragon, toasted bread
£7.00

HALLOUMI FRIES (V)

Panko breadcrumb, sweet chilli dipping sauce
£7.00

Sharing boards

WHOLE BAKED CAMEMBERT (V)

Studded With Garlic & Rosemary, Warm Breads,
Onion Marmalade
(Allow 15mins.)
£14.00

THE RUTLAND BREAD BOARD (V) (VG)

Olive Oil & Balsamic Vinegar, Butter
£6.00

6OZ TAYLORS STEAK MAC & CHEESE

Garlic & herb butter, dressed salad
£19.00

SLOW BRAISED VENISON CASSEROLE

Creamy Garlic & Herb Mashed Potato, Rich Red Wine Gravy, Crusty Bread
£16.00

PENANG CURRY (V) (VG)

Coconut Curry Sauce, Cauliflower, Chick Peas, Peppers, Steamed Rice
£15.00

Add Crispy Chicken £2.00 or King Prawns £3.00

BEER BATTERED HADDOCK FILLET

Triple Cooked Chunky Chips, Minted Mushy Peas, Sauce Tartare, Lemon
£16.50

WILD MUSHROOM PASTA ALFREDO (V)

Tagliatelle pasta, mixed mushrooms,
thyme cream sauce, garlic bread
£13.00

Add Chicken £2.00 or King Prawn £3.00

PLANT BASED BURGER (V)

Stacked With Baked Garlic Spiked Field Mushroom,
Chilli Jam, Crunchy Slaw, Fries
£15.00

THE RUTLAND SMASH BURGER

Double Smash Patties, American Cheese, Sliced Lettuce,
Beef Tomato, Crunchy Slaw, Fries
£15.00

CHICKEN PARMIGIANA BURGER

Garlic Panko Crumbed Chicken, Tomato Herb Sauce Topper,
Melted Mozzarella, Sliced lettuce, Crunchy Slaw, Fries
£16.00

Extras

Naked fries £4

Triple cooked chunky chips £4
(add cheese £1)

Garlic bread £3 (add cheese £1)

Beer battered onion rings £4

Seasonal veg £3

Parmesan & truffle oil fries £5

Desserts

All £7.50

CRUMBLE OF THE DAY

Vanilla Custard

RICH CHOCOLATE TORTE (V)

Mandarin Sorbet, Chocolate Sauce

STICKY TOFFEE PUDDING (V)

Butterscotch Sauce, Vanilla Ice-Cream

CARAMELISED CITRUS TART (V)

Raspberry Sorbet, Crushed Frozen Raspberries

WARM BELGIUM WAFFLES (VG)

Chocolate Ice-Cream, Belgium Chocolate Sauce,
Rum Soaked Raisins

CHEESE PLATTER

Selection Of Cheese, Plum Loaf, Fig Compote

V - Vegetarian VG- Vegan V* - Vegetarian option available

Please speak with one of our team if you have any food intolerances or allergies.