# The Strode Arms

### **West Cranmore**

#### Starters

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Fishcake Spring Onion / Dill Emulsion / Dressed Leaves	£9.50
Black Pudding Scotch Egg (DF) Apple Ketchup/ Dressed Leaves	£9.00
Chicken & Tarragon Rilletes (DF) Red Onion Marmalade / Sourdough Toast	£8.50
Calamari(GF) Chilli/ Coriander/ Sweet Chilli Dipping Sauce	£8.25
Garlic Bread (V) Rarebit Cheese/ Dressed Leaves	£8.00
Thai Spiced Carrot & Ginger Soup (Vg) Sourdough Toast	£7.25
The Specials Board	
Onglet Steak (GF) Chips/ Kale / Bernaise Sauce	£24.00
Pork Belly Apple Sauce / Black Pudding Bubble & Squeak / Hispi Cabbage / Mus	£18.00 tard Sauce

Tagine (Vg) add Harissa Roasted Chicken Breast £14.00 / £19.50

## Wednesday Club Pub Classics & a Pint £16.50

2 Courses £23.50 / 3 Courses £30

#### DRINKS TO BE ORDERED WITH FOOD

Drinks Included: Amstel/ Any Wadworth Ale/ Thatchers Cider/ House Spirits &
Mixer/ 125ml House Wines / 125ml Prosecco / Any Soft drink

Fish & Chips (DF) Pea/ Mint/ Tartar Sauce

Couscous / Carrot Crisps / Herb Oil

 $\textbf{Ox Cheek Pie} \ \textbf{Wholegrain Mash/ Seasonal Vegetables/ Red Wine Gravy}$ 

Beef Burger Burger Cheese/ Pulled Pork Fritter / Fries/ Slaw

Pork & Leek Sausages Wholegrain Mustard Mash/ Seasonal Veg/ Red Wine Gravy

Vegan Burger (Vg) Pickles/ Tomato Relish/ Fries/ Slaw

Home Baked Ham (DF)(GF)Brace of Local Hen Eggs/ Chips/ Pineapple & Chilli Chutney

Risotto (GF) Wild Mushrooms/ Toasted Pinenuts/ Tarragon Oil

Our kitchen uses fresh ingredients including, celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur Dioxide.

Please let us know before ordering if you have any allergies or food intolerance's (v) Vegetarian (Vg) Vegan (DF) Dairy Free (GF) Gluten Free (N) Contains Nuts