

The Strode Arms

West Cranmore

Starters

Prawn Cocktail	£9.50
Marie Rose Sauce / Avocado / Tomato / Sourdough	
Black Pudding Scotch Egg (DF)	£9.00
Apple Ketchup/ Dressed Leaves	
Chicken & Chorizo Nuggets	£8.50
Dressed Leaves / Aioli	
Calamari (GF)	£8.25
Chilli/ Coriander/ Sweet Chilli Dipping Sauce	
Garlic Bread (V)	£8.00
Rarebit Cheese/ Dressed Leaves	
White Onion Soup	£7.25
Parmesan Crisp / Truffle Oil /Sourdough Toast	

The Specials Board

Bavette Steak (Best Served Medium Rare) (GF)	£22.00	
Chips/ Tenderstem Broccoli Add Blue Cheese or Peppercorn Sauce		£3.50
Chicken Breast (N)	£19.50	
Wild Mushroom Sauce / Potato Fondant / Charred Tenderstem		
Pork Belly	£19.00	
Apple Sauce / Black Pudding Bubble & Squeak / Hispi Cabbage / Mustard Sauce		
Aubergine Schnitzel	£16.50	
Tagine / Coriander Rice / Carrot Crisps / Herb Oil		

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

Cottage Pie Cheddar Mash Top / Seasonal Veg / Red Wine Gravy

Open Roast Beef Sandwich Cauliflower Cheese / Fries / Mustard Sauce

Loaded Fries Pulled Pork / Crispy Pork Belly / Cheddar / BBQ Sauce

Beef Burger American Burger Cheese/ Fries/ Slaw

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

Home Baked Ham Brace of Local Hen Eggs/ Chips/ Pineapple & Chilli Chutney

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

Risotto (GF) Beetroot/ Toasted Pinenuts/ Rosary Goats Cheese / Crispy Sage

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