

The Strode Arms

West Cranmore

Starters

Fishcake Spring Onion / Dill Emulsion / Dressed Leaves	£9.50
Black Pudding Scotch Egg (DF) Apple Ketchup/ Dressed Leaves	£9.00
Chicken & Tarragon Rillettes (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 / Mustard Sauce	£18.00
Tagine (Vg) add Harissa Roasted Chicken Breast Couscous / Carrot Crisps / Herb Oil	£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

Open Roast Beef Sandwich Sourdough / Horseradish / Mushrooms / Cauliflower Cheese

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

Ox Cheek Pie 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