

The Strode Arms

West Cranmore

Starters

Prawn Cocktail	£9.50
Avocado / Tomato / Baby Gem / 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 / Fondant Potato / Charred Tenderstem		
Pork Belly	£19.00	
Apple Sauce / Black Pudding Bubble & Squeak / Hispi Cabbage / Mustard Sauce		
Aubergine Schnitzel	£16.50	
Tagine / Cous Cous / Carrot Crisps / Herb Oil		

Pub Classics (Lunch Times all £12.50 12pm -2.30pm)

Fish & Chips (DF)	£17.50
Pea/ Mint/ Tartar Sauce	
Cottage Pie	£16.50
Cheddar Mash Top / Seasonal Vegetables	
Beef Burger	£16.50
Burger Cheese/ Fries/ Slaw	
Pork & Leek Sausages	£16.00
Mash/ Seasonal Veg/ Red Wine Gravy	
Pulled Pork	£15.50
Crispy Pork Belly / Fries / Cheddar / Chillies / Spring Onion / Garlic Mayo	
Home Baked Ham	£15.50
Brace of Local Hen Eggs / Chips / Pineapple & Chilli Relish	
Risotto (GF) (V)	£15.00
Beetroot / Toasted Pinenuts/ Rosary Goats Cheese / Crispy Sage	
Vegan Burger (Vg)	£15.00
Pickles/ Tomato Relish/ Fries/ Slaw	

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