Sample menu – dishes subject to change

APPETISERS *(for 2)*

Mixed Olives (v) (gf) 4
Stone in Mixed Olives

Baked Vines Bakery Focaccia (v) 8.5
Balsamic Vinegar & Rapeseed Oil

Padron Peppers (gf*) 6
Maldon Sea Salt

STARTERS

Broccoli & Stilton Soup (v) 8.5
Baked Bread

Salt & Pepper Squid 9
Nduja Mayonnaise

Tomato & Mozzarella Salad (gf) (v) 9.5
Heritage Tomatoes, Peaches, Basil Pesto, Smoked Nuts

Sharing Charcuterie Board (gf*) 18.5
Iberico Chorizo, Pork Lomo, Salami, Pickled Vegetables, Homemade Cheese Straws, Aioli

Prawn & Mango Salad (gf*) 12
Gem Lettuce, Sriracha Chilli Mayo, Croutons

ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy

Roast Rump of Beef (gf*) 24
Roast Pork Belly (gf*) 22
Roast Chicken, Bread Sauce (gf*) 22
Cheddar and Leek Bread Pudding (v) 19

The Radcliffe's Trio Roast (gf*) 29.5
Roast Rump of Beef, Chicken & Pork Belly

Add Creamed Potatoes (serves 2) 6
Add Cauliflower Cheese (serves 2) 6
Add Sausage Stuffing (serves 2) 6

MAINS

Poached Mussels & Fresh Linguini 18.5
Shetland Mussels, Chilli, Green Herbs & Lemon

Fish & Chips 19.5
Battered Haddock, Hand Cut Chips, Crushed Peas, Lemon

Confit Duck Leg (gf) 22
Fondant Potatoes, Blackberries, Radicchio, Red Wine Sauce

Steak & Guiness Pie 22
Creamed Potatoes, Carrots, Red Wine Sauce

Moroccan Spiced Cauliflower (v) (gf) 18
Cumin Red Lentils, Pomegranate

Rump Cap Beef Burger (gf) 19.5
Sesame Bun, Cheddar, Pepperoni Jam, Gem Lettuce, Gherkin, Fries

*Crispy Halloumi Burger (v) 18.5
Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Gherkin, Fries

8oz Flat Iron Steak (gf*) 27.5
Salsa Verde, Stem Broccoli, Red Wine Sauce, Truffle & Parmesan Fries

**Upgrade your Fries with Truffle Mayonnaise & Parmesan +£2*

SIDES

Broccoli & Almonds 6
Green Beans 6
Truffle Mayo & Parmesan Fries 6.5
Fries 4.5

DESSERTS

Sticky Toffee Pudding (v) 9
Muscovado Caramel Sauce, Vanilla Ice Cream

Summer Fruit Trifle (v) (gf*) 9.5
Whipped Cream, Fruit Jelly, Basil Custard, 100's & 1000's

Vanilla Pannacotta (gf*) 9
Frozen Raspberries, Crushed Pistachios

Chocolate Brownie & Poached Peaches (v) 9.5
Whipped Mascarpone, Almonds

Warm Blueberry & Pistachio Tart (v) 10
Blueberry Sorbet, Honey & Mint

We cook with all allergens in our kitchen and cannot eliminate the risk of cross contamination.
Please speak with the team regarding allergies or dietary requirements.

(v) vegetarian
(v*) vegetarian on request
(gf) no gluten ingredients
(gf*) gluten ingredients can be omitted.