

# Coln Kitchen the at **Craven** Arms

## Race Week Menu

### Small Plates

Selection of Breads, Rapeseed Oil, 12yr Balsamic (VE) £3.50

Carrot & Coriander Soup, Micro Coriander (VE/GF) £5.50

Pistachio Parfait, Poached Apple, Crispy Sourdough, Micro Herbs (VE) £7.50

Gin Cured Salmon, Pickled Vegetables, Crouton, Pea Shoots (DF) £7.50

Maple Roasted Pancetta, Celeriac Remoulade, Poached Egg, Pea Shoots (GF/DF) £8

Wild Mushroom Arancini Balls, Tarragon Puree (VE) £7

Crispy Tempura Veg, Rocket Hummus (VE) £6.50

### Big Plates

8oz Fillet Steak, Dauphinoise Potatoes, Carrots, Roasted Shallots, Wild Mushroom Sauce £30

8oz Ribeye Steak, Chips, Rocket Salad, Roasted Garlic (GF/DF) £21

Lamb Rump, Dauphinoise Potatoes, Beetroot Puree, Roasted Roots, Jus (GF) £20

Brockhampton Venison Stew, Pancetta, Mushrooms, Caramelised Shallots, Creamy Mash £19

Salmon Fillet, Potato Linguini, Bok Choi, Leeks, Carrot Puree, Pine Nut Sauce (GF/DF) £17.50

Pork Belly, Pressed Squash, Creamed Leeks, Purple Sprouting, Apple, Crackling, Jus (GF/DF) £16.50

Hake Fillet, Braised Puy Lentils, Celeriac Puree, Samphire, Herb Dressing (GF/DF) £16.50

Wild Mushroom & Nut Loaf, Pressed Squash, Braised Red Cabbage, Kale (VE/GF) £15

Roasted Roots, Puy Lentils, Beetroot Puree, Crispy Kale, Herb Dressing (VE/GF) £14

Potato Linguini, Jerusalem Artichoke, Kale, Caramelised Onions, Pine Nut Sauce (VE/GF) £13

**Please Turn Over For Classics, Baguettes & Afters**

All our Beef is organic pasture-fed pedigree Hereford cattle from Whittington Lodge Farm, 1.5 Miles down the road

(VE) Vegan, (V) Vegetarian, (DF) Dairy Free, (GF) Gluten Free

## Craven Classics

Local Ham, Cotswold Legbar Eggs, Chips (GF) £12

Craven Fried Chicken in a Basket, Chips, Chipotle Ketchup (boneless) (GF) £13

Monkfish Tail Scampi in a Basket, Chips, Tartare Sauce £13

Boz Beef Burger, Sourdough Bun, Baby Gem, Pickled Red Onion, Slaw, Chips (DF) £14.50

### Sourdough Baguettes, Slaw, Salad £7

Local Ham, Simon Weaver Smoked Brie, Cranberry

Roast Beef Rump, Rocket, Onion Marmalade

Black Bomber Cheddar, Real Ale Chutney

Sweet Chilli Chicken

## Afters £6

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (VE) (GF Available)

Chocolate Tart, Hazelnut & Rose Ice Cream (VE/GF)

Almond Rice Pudding, Cherry Compote, Toasted Almonds (VE/GF)

Cashew & Vanilla Cheezecake, Rhubarb Compote (VE/GF)

Apple & Rhubarb Crumble, Custard (VE Available)

Vanilla Crème Brulee, Pistachio Ice Cream (GF)

When ordering desserts please mention if you are vegan or dairy free as we use a different ice cream

## Bennets Ice Cream

1 Scoop £2, 2 Scoop £3, 3 Scoop £4

Bourbon Vanilla

Mint Chocolate Chip

Toffee Fudge

Pistachio

### Vegan Ice Cream & Sorbet (VE)

Bourbon Vanilla

Chocolate & Orange Blossom

Hazelnut & Rose

Lemon Sorbet

Raspberry & Sorrel Sorbet

## Cheese Board £7.50

Local Cheeses, Real Ale Chutney, Crackers`

Our menu descriptions do not include all ingredients – if you have a food allergy or intolerance, please speak to a member of staff before ordering. Full Allergen information is available.

Please Note, a discretionary 12.5% service charge will be added to the bill on tables of 8 & above, this can be removed upon request