

The Richard Anslow
CRANLEIGH



MAKING LIFE PEACHY

SUMMER AT THE RICHARD ONSLOW



Summer's here - time for beautiful British soft fruit, and the best green vegetables, tomatoes and salads. Cornish lamb and day-boat fish are plentiful and delicious now - and look out for native lobsters in our specials.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Dorset Charcuterie & Cornichons 4.50

BUTCHER'S BOARD 14.75

Buttermilk Chicken & Chipotle
Blythburgh Ham Hock Terrine
Meatballs & Red Pepper Sauce
Dorset Charcuterie & Cornichons

FISH BOARD 14.75

Salt & Pepper Squid, Lemon Mayo
Scottish Smoked Salmon & Capers
Warm Fish Goujon Taco
Pissaladière

VEGGIE BOARD 14.75

Spinach Pakoras & Coconut Yoghurt
Spiced Tomato Houmous & Pitta
Buffalo Cauliflower & Chipotle
Courgette & Feta Salad

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Celery & Spinach Soup, Poached Egg, Herb Crumb 5.75
Citrus-cured Salmon, Horseradish Cream, Secretts Leaves & Pain d'epices Croûtes 7.75
Ham Hock & Mustard Terrine, Celeriac Remoulade & Toasted Bloomer 7.50
Crab & Avocado Tart, Poached Egg & Hollandaise 8.75
Pan-fried Native Scallops, Pea Purée, Crispy Pancetta & Pea Shoots 10.75
Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.75 / 15.00
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50
Add Crispy Duck, Salmon or Halloumi 2.50

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 15.75
Pan-fried Hake, Cauliflower Purée, Green Beans, Parmesan Crisps & Madeira Jus 16.75
Goats' Cheese & Caramelised Onion Tart, Beetroot, Pumpkin Seed & Secretts Leaves Salad 13.75
Butcher's Steak of the Day - See Specials
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.75
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.25
Slow-roasted Cornish Lamb Shoulder, Crushed Potatoes, Spinach & Provençal Jus 18.75
Beer-battered Fish & Chips, Peas & Tartare Sauce 14.00
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.50
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75
Slow & Low BBQ Pork, Summer Slaw, Sour Cream & Sweet Potato Fries 16.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75
Add Free-range Bacon, Mushroom or Onion Rings 1.75

SIDES

Rustic Chips 3.75 Green Salad & Soft Herbs, Avocado Dressing 3.75 Skinny Fries 3.75
Wedge Salad, Ranch Dressing & Crispy Bacon 3.75 Beer-battered Onion Rings 3.50
Creamed Spinach 3.00 Buttered New Potatoes 2.75

PUDDINGS

Warm Chocolate Fondant, Vanilla Ice Cream 7.25
Strawberry Daiquiri Iced Parfait & Macerated Strawberries 6.25
Treacle Tart, Orange Compote & Clotted Cream 6.00
Raspberry Eton Mess 6.00
Crème Brûlée & Shortbread Biscuit 6.25
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
Cheese Plate - Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75
Mini-pud of the Day & your choice of Coffee or Tea 5.50

The Summer salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.
Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. A 10% service charge is added to parties of six or more.
All tips go to the team.