

# 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 PLATES

Warm Mini Bloomer & Garlic Butter 3.25    Buttermilk Chicken & Chipotle Mayo 4.75    Campagnola Olives 3.00  
Honey & Mustard Cocktail Sausages 4.00    Whitebait & Aioli 4.00    Beetroot Falafel, Vegan Mayo & Chives 4.50  
Single Smidgen of Cheese 3.50    Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75  
Dorset Charcuterie & Cornichons 4.00    Prawns, Marie Rose & Baby Gem 4.25  
Spinach Pakoras & Coconut Yoghurt 4.50    Tomato Houmous, Toasted Seeds & Pitta 4.00

## 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

## EITHER/OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.75 / 15.00 Starter / Main  
Moules Marinière & Crusty Bread 7.25 / 14.00  
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50  
*Add Crispy Duck, Salmon or Halloumi 2.50*

This includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

## 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 Blackboard  
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 & Skinny Fries 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  
Treatle 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 or Single Smidgen of Cheese & 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.

*The Richard Anstee*  
CRANLEIGH



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MAKING LIFE PEACHY

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