

Menu

SMALL PLATES & STARTERS

Sourdough bread & butter (v)	4
Nocellara olives (pb)(gif)	3.75
Crispy whitebait , sriracha tartare	6.5
Honey & mustard glazed pigs in blankets	5
Black garlic hummus , sumac roasted cauliflower, heritage carrot, sesame, flat bread (pb)	5
Buffalo chicken wings with Frank's hot sauce (gif)	6 for 7.5 9 for 9
Potted hot smoked salmon , horseradish & beetroot relish, sourdough toast	9.25
Crispy salt & pepper squid , chilli mayonnaise	9.75
Pan-fried scallop , crispy pork belly, sweetcorn salsa, burnt apple purée & samphire	12
Pumpkin ravioli , sage butter , roasted pumpkins, sautéed wild mushroom, crispy shallot & pumpkin seeds	9 / 15.25

TO SHARE

Meat & Fish Board: chicken & smoked ham terrine, pigs in blanket with honey & mustard, cured meat, potted salmon, crispy whitebait & sriracha mayonnaise, hummus, flat bread & crudités, olives & balsamic onion	25
Veggie Board: black garlic hummus & crudités, spiced cauliflower wings, maple & sesame glaze, beetroot & ginger falafel, halloumi fries with toasted seeds, baked figs with whipped goat's cheese & walnuts, charred squash & toasted pine nuts, sweetcorn slaw, Nocellara olives, flatbread	25

MAINS

Battered haddock fillet , chips, mushy peas & tartare sauce	16.75
Beef burger with Cheddar cheese, tomato salsa, pickle, baby gem, burger sauce & chips	15
Grilled chicken burger , guacamole, tomato, baby gem, brioche bun & chips	15
Longhorn beef pie , roasted carrots, seasonal greens, red wine jus	16.5
BBQ pork ribs , smoked beans, sweetcorn slaw, Koffmann's chips, bread & butter pickles	21.5
Bavette steak , Parmesan chips, salsa verde & watercress (gif)	15.5
Roast venison loin , sticky red cabbage, horseradish purée, fondant potato, rosemary jus, spiced seed granola	24.5
Pork belly , Colcannon, black pudding croquette, cider sauce	15.5
Seared salmon fillet , spinach, leek gnocchi, crispy capers, saffron cream sauce	21.5
Spiced roasted carrot & caramelised red onion Tatin , with a vegan feta, chicory, apple & walnut salad (pb)	15

SIDES

Dauphinoise potato , garlic & rosemary infused cream (v) (gif)	4.75	House salad: baby leaf, beetroot & carrot salad, with wholegrain mustard & balsamic dressing (pb) (gif)	4.75
Koffmann's chips (pb) (gif)	4.25		
Onion rings with BBQ sauce & sour cream (v)	4.75	Chips, Parmesan & truffle oil (gif)	4.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen.
A discretionary 12.5% service charge will be added to your bill.

SANDWICHES *Served Monday to Friday 12-4pm*

Fish fingers , baby gem & tartare sauce	9
Steak sandwich , pan fried onion, horseradish & rocket	9.5
Avocado, hummus , tomato & rocket (pb)	8
Chicken, bacon & tomato with mayonnaise & baby gem	8
<i>Add chips (pb) (gif) 2.5</i>	

PUDDINGS

Tart Tatin , salted caramel sauce, vanilla mascarpone (v)	9.25
Roasted plums with cinnamon & orange, almond sabayon & amaretti crumbs	8.5
The ultimate sundae : chocolate & vanilla ice cream sundae with raspberry coulis, chocolate brownie, honeycomb bites, white chocolate pencil & wafers (v)	8.75
Chocolate brownie , vanilla ice cream & raspberry coulis (v) (gif)	8
Dark & white chocolate roulade , strawberry coulis, toasted almonds, red berries (v)	8.5
Salted caramel chocolate truffles	4.5

Coming up

AT THE ALTHORP

CHRISTMAS CELEBRATIONS

Whether it's a family celebration, a catch-up with friends, or a well-deserved office get-together, let us do the hard work so you can spend your time getting into the Christmas spirit!

MONDAY QUIZ NIGHT

Every Monday from 7.30pm. £3pp entry, first prize £50 bar tab

LIVE SPORT

All week

Catch all the big matches with us. We have Sky and BT Sports

Use **Club Althorp** to view allergen and calorie information and to order from your table



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