

## GRAZING / SHARING

**Mozzarella Meatballs,**  
tomato & caper sauce £6

**House Marinated Chimichurri Olives** £5 VE

**Crispy Whitebait,** tartare sauce £6

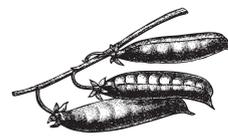
**Halloumi Fries,**  
caramelised onion chutney £6 V

**Smoked Glazed Sticky Ribs,** £6

**Houmous & Beetroot,** toasted ciabatta £5 V

**Onion Bhajis,**  
lime pickle £5 V NAG

**Chef's Bread Selection,**  
balsamic & oil £5



## STARTERS

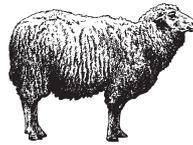
**Chef's Soup of the Season,** crusty bread £6

**Asparagus & Goat's Cheese Tart,**  
shaved asparagus & pea salad £7 V

**Smoked Mackerel, Jersey Royal Potato & Herb Salad,**  
crispy onions £7

**Rolled Ham Hock & Beer Braised Onions,**  
scratchings, cheddar soda bread £8

**Smoked Maple Tofu,**  
fragrant herb salad, soy & lime dressing £7 VE GF



## SUNDAY BEST

**Roast Owen Taylor's of Derbyshire Sirloin of Beef,**  
yorkshire pudding, roast potatoes, seasons best vegetables,  
roast pan gravy £16

**Roast Breast of Chicken,** yorkshire pudding, hen-in-  
blanket, spring vegetable bubble & squeak, glazed carrots,  
roast pan gravy £15

**Roast Leg of Lamb,** yorkshire pudding, roast potatoes,  
seasons best vegetables, roast pan gravy £17

**Pan Seared Sea Bream,** artichoke heart barigoule,  
sun-blushed tomato tapenade £18



## LIGHT & HEALTHY

*Dishes 800 Calories or less*

**Seared Sesame Crusted Tuna,** spring onion, chimichurri  
olive, baby salad leaves, lime & soy dressing £17 GF

**Sweet Potato & Spinach Dahl,**  
onion bhajis, lime pickle £14 VE

**Goat's Cheese, heritage Beetroot & Carrot Salad,**  
golden raisin dressing £14 V GF



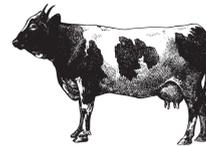
## SIDES

**Fat Chips** £4 **Skinny Fries** £4

**Millionaire Fries,** truffle oil & vegan 'mozzarella' £5 VE

**House Salad** £4 V **Onion Rings** £4 V

**Buttered Vegetables** £4 V **Cheesy Garlic Bread** £5 V



## CLASSIC MAINS

**Fish & Chips,**  
secret recipe battered fish, fat chips,  
mushy peas, tartare sauce, lemon £16

**The Rutland Burger,**  
burger with coachman's cheddar & bacon, tomato, lettuce,  
burger sauce, brioche bun, fries, slaw £15



**Invisible Chips** £2  
0% fat, 100% hospitality

*All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst effected by the Covid crisis. Thanks for chipping in! For more information visit [hospitalityaction.co.uk](http://hospitalityaction.co.uk)*

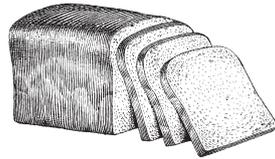


V: Vegetarian VE: Vegan GF: Gluten-free

*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.*

The Rutland Arms Hotel is part of The Coaching Inn Group Ltd





## ARTISAN SANDWICHES *Served until 6pm* CLASSIC SANDWICHES

*Served with skinny fries, dressed leaves & slaw*

*Served on multigrain or white bloomer, with dressed leaves & slaw*

**Crispy Chicken Strip & Cheddar Brioche**, with pickled onion and lettuce on a brioche bun, sriracha & lime Mayo £10

**Coachman's Ale Cheddar & Onion Chutney**, rocket £7

**Bacon, Brie & Cranberry Ciabatta**, £9

**Roasted Ham & Tomato**,  
English mustard £7

**Maple Smoked Tofu Wrap**,  
caramelised onion, tomato, lettuce £9 **VE**

**Tuna Mayonnaise & Cucumber**, £7

**Halloumi & Sun Blushed Tomato Ciabatta**, £8 **V**

**Beetroot & Houmous**, rocket £6 **VE**



## AFTERNOON TEA

*Served between 2pm – 6pm (Pre-bookings only)*

**Cream Tea**,  
two scones,  
clotted cream, jam, butter,  
tea or coffee £7pp

**Classic Afternoon Tea**,  
selection of finger sandwiches, sweet  
treats, scone, jam, clotted cream, tea or  
coffee £17pp

**Champagne Afternoon Tea**,  
afternoon tea perfectly complimented  
with a glass of fizz topped with a fresh  
strawberry £26pp



## DESSERTS

**Bakewell Pudding**,  
berry compôte vanilla ice cream or custard £7 **V**

**Chocolate & Raspberry Torte**,  
Bourbon cream £6 **V**

**Lemon tart**,  
blueberry compôte, clotted cream £6 **V**

**Strawberry & Hibiscus Pavlova**,  
strawberry sorbet £6 **V**

**Oat Milk Panna Cotta**,  
rhubarb compôte, vanilla ice cream £6 **VE**

**Chef's British Cheese Selection**,  
celery, grapes, quince paste & biscuits £6 **V**

**Eton Mess Sundae**,  
meringue pieces, berries, vanilla & strawberry ice cream,  
whipped cream £7 **V**

**Chocolate Fudge Brownie Sundae**,  
Chunks of chocolate brownie, chocolate ice cream,  
chocolate fudge sauce, whipped cream £7 **V**

**V: Vegetarian VE: Vegan GF: Gluten-free**

*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.*

*Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.*

*We add a discretionary 10% service charge on all food items. 100% of all gratuities go directly to our team members.*

*Please let your server know if you wish to remove this element.*

The Rutland Arms Hotel is part of The Coaching Inn Group Ltd

