



‘COCKTAIL HOUR’ NIBBLES

Padron peppers and fig 5.5 (Ve) *Oysters served natural, lemon, shallot vinaigrette* 3.50 each
Crab croquettes, siracha mayonnaise 8 *Olives on ice, tapenade, piano bread* 6 (Ve)
Sourdough, bone marrow & parsley butter 6.50 *Tomato bruschetta* 6.50 (Ve)

STARTERS

FILLET OF RED MULLET

gin & beetroot cure, olive and sun blushed tomato salad 12

RATATOUILLE

tomato ragu, sour dough, basil 7 (Ve)

CHORIZO SAUSAGE

roasted with chilli lemon and garlic & dipping bread 8.50

MINI GAME PIE

potato terrine crisp, spiced carrot puree 9

BURRATA

heritage tomatoes, olive oil, pistachio pesto 8.25 (Gf)

TOMATO & WATERMELON TARTARE

mint and pistachio vinaigrette, grilled goats cheese 8.00 (Vg Gf)

CHICKEN LIVERS

Madeira cream, grapes, brioche 9.50

SMOKED HADDOCK & CLAM CHOWDER

prawn toast 8.50

MAIN COURSES

MOULES FRITES

mussels cooked in a white wine, parsley cream topped with skinny fries 16 (Gf)

VEGETABLE SPRING ROLL

tandoori carrot with dhal spiced nuts, hummus and vegan tandoori butter 14.50 (Ve)

TIGER PRAWN AND SMOKED CHICKEN CAESAR

crisp baby gem, lemon, anchovies, olive oil, bacon, egg & parmesan 16

COQ AU VIN

chicken supreme slow braised in red wine with chestnut mushrooms, smoked bacon and winter vegetables 17

VEAL CUTLET

brandy and mushroom cream, Anna potato, butter poached baby roots 35

ONE POT ROSCOFF ONION PAPPARDELLE

forest mushrooms, spinach, parmesan 15 (Vg)

SPICED CRAYFISH AND BROWN SHRIMP RISOTTO

buttered samphire 16

LOBSTER BURGER

lobster, thermidor mayonnaise, iceberg, tomato, gruyere, brioche bun, fries 28

MISO GLASED SALMON FILLET

pak choi, lemon & coconut rice, frisée salad, pomegranate 18.50

FOREST MUSHROOM PITHIVIA

confit shallots, crisp kale, roast tomatoes & candied walnuts 17 (Vg)

ENTRECOTE FRITES

Rib-Eye, frites, Café de Paris butter 25 (Gf)

MARKET FISH DISH OF THE DAY

(A member of the team will be able to talk to you about today's choice)

ON THE SIDE

LA FRITES FATALES 4 (Ve Gf) POMES ANNA FRITTERS, *Dijon mayonnaise, smoked bacon salt* 6 (Gf)
ROQUEFORT AND CHICORY SALAD, *marinated tomatoes, shallot rings* 5.50 CAULIFLOWER CHEESE 5.50 (Vg)
FINE BEANS, *chilli and shallots* 4.50 (Ve Gf) GARLIC BAGUETTE *with gruyere* 5.50

DESSERTS

BANANA PARFAIT

caramelized banana, toffee sauce, honeycomb 7

BRIOCHE FRENCH TOAST

strawberries, vanilla and sweetened rum 8 (Vg)

PISTACHIO CRÈME BRULÉE

6.5 (Vg Gf)

POIRES BON HÉLÈNE

poached pears, vanilla ice cream & chocolate sauce 6.5 (Vg Gf)

CHOCOLATE FONDANT

6.5

PASSIONFRUIT PANNACOTTA

coconut crumble & charred peach 7.5 (Ve)

RASCLATTO

creme de banana, espresso, vanilla ice cream, biscotti 9

SELECTION OF CHEESE

12

CHILDREN'S MENU

(12 and under)

STEAK FRITES

9.50 (Gf)

HAM EGG AND CHIPS

9.00 (Gf)

CROQUE MONSIEUR

fries 6.50

MACARONI AND CHEESE

garlic bread 7.50 (Vg)

COQ AU VIN

9

SELECTION OF ICE CREAMS

5

DON'T FORGET US
ON SUNDAYS!

LUNCH FROM 12PM.

*Roast Sirloin of Beef, Yorkshire pudding and
roast potatoes cooked in goose fat.*



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Vg - Vegetarian Ve - Vegan Gf - Gluten Free Gfa - Gluten Free Available

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. All prices include the chancellors cut! On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service is always our priority.