



‘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

SIRLOIN OF BEEF

roast potatoes, yorkshire pudding, greens, gravy 17.95

LOIN OF PORK

crackling, greens, roasted potatoes, whole grain mustard sauce 15.95 (Gfa)

ROAST DUCK

asparagus, ginger and spring onion sweet potato mash, red braised onion, fruit sauce 19 (Gf)

TIGER PRAWN AND SMOKED CHICKEN CAESAR

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

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)

TO SHARE

CHATEAUBRIAND

dauphinoise, roast carrots, fine beans, red wine jus 56.00 (Gf)

SHOULDER OF LAMB

roast potatoes, greens, roast carrots, minted Sunday gravy 32.95 (Gf)

WHOLE CHICKEN

roast potatoes, Sunday vegetables, stuffing, thyme pan gravy 28.95

YORKSHIRE PUDDING 1

SIDE ORDERS

LA FRITES FATALES 4 (Ve Gf) POMMES ANNA FRITTERS, *smoked bacon butter* 6 (Gf)

ROQUEFORT AND CHICORY SALAD, *marinated tomatoes, shallot rings* 5.5 CAULIFLOWER CHEESE 5.50 (Vg)

FINE BEANS, *chilli and shallots* 4.50 (Ve Gf) GARLIC BAGUETTE *with gruyere* 5.50

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

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)

MACARONI AND CHEESE

garlic bread 7.50 (Vg)

ROAST PORK

sunday vegetables, roast potatoes, mash and gravy 9.50



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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.