



NIBBLES AND SMALL PLATES

ROASTED COURGETTE HUMMUS, *toasted pinenuts, English goatscheese crumble, grilled flatbread* £6.50 (v)

PADRON PEPPERS, *dressed with chilli, sesame and flaked sea salt* £5.50 (ve)

OYSTERS ON ICE, *classic oyster dressed with lemon and shallot vinaigrette* £3.50 each

CHESHIRE THREE CHEESE BON-BON, *romesco sauce* £5.50 (v)

OLIVES ON ICE, *tapenade, piano bread* £6 (ve)

MARINATED WATERMELON *with feta cheese* £6 (v)

SWEETCORN RIB, *chipotle mayonnaise* £6.95 (ve)

STARTERS

CURED AND SMOKED SALMON TARTAR

oyster mayonnaise, avocado grannysmith apple, toasted croutons £12

DUCK TERRINE

pressed duck with balsamic roasted figs, pickled vegetables, orange and honey vinaigrette £10.50

TWICE BAKED THREE CHEESE SOUFFLE

classic waldorf salad £10.50 (v)

WYE VALLEY ASPARAGUS

crispy poached egg, wild mushroom and parsley cream £12 (v)

ROASTED PORK BELLY

sauteed spinach, cider apple sauce, crispy sage £9.95

CAULIFLOWER FRITTERS

romesco sauce, drunken raisins, corriander, toasted pinenuts £8.95 (ve)

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)

MOULES FRITES

mussels cooked in white wine, parsley cream topped with skinny fries £16

ROAST HALIBUT

ragout of peas and broad beans, crayfish & lobster butter sauce £24.95

BRAISED BUTTERNUT SQUASH

squash braised in sweet and sour tomatoes, crispy potato gnocchi, spring vegetables and herbs £18.50 (ve)

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

FRITES £4 (v) CRISPY HASH POTATO *confit tomato* £5.50 (v) FINE BEANS *chilli and shallots* £4.50 (v)

ROASTED CARROTS £4 (v) CAULIFLOWER CHEESE £5.50 (v)

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 chancellor's 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.

DESSERTS

STRAWBERRY ÉCLAIR

classic éclair filled with champagne marinated strawberries, white chocolate and vanilla anglaise £8 (v)

MELTING CHOCOLATE FONDANT

salted caramel sauce, chocolate ice cream £8 (v)

CREPE SUZETTE

crepes with grand marnier and marmalade sauce, vanilla ice cream £8 (v)

ESPRESSO MARTINI

vegan martini panna cotta, hazlenut brittle, kahlua £8 (ve)

SELECTION OF CHESHIRE ICE CREAM

with marinated berries, meringue crumble £6.95 (v)

TRIO OF ENGLISH CHEESES

goats cheese, stilton, Tiresford golden brie, quince paste, grapes, biscuits and wafers £12 (v)

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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