



## Sharers.

- (V) **Baked French Camembert  
in sourdough | 18.50**  
*truffled honey, walnuts*

**Meynell Ploughmans | 22.50**  
*sausage roll, scotch egg, scratchings,  
grapes, staffordshire cheese, cured ham,  
piccallilli, sourdough*

## Starters.

- (V) **Warm focaccia bread, trio of butters | 8.50**  
*Chicken butter, garlic butter, chilli butter*

- (VE) **Red lentil hummus & flatbread | 7.75**  
*coriander, pomegranate, summer radish*

- (GF) **Buttermilk fried chicken | 9**  
*bacon mayo*

**Whitebait | 8.25**  
*seaweed tartare, lemon*

- (V) **Beetroot & red onion tart | 8.50**  
*rocket, balsamic dressing*

- (GF) **Crispy pork belly | 8.50**  
*sticky apple cider glaze*

- (GF) **Monkfish scampi | 10.50**  
*bloody Mary sauce*

- (VE) **Isle of Wight heritage tomato  
bruschetta | 8.75**  
*red wine & shallot dressing*

## Sandwiches. *All sandwiches served with skin on fries*

**Steak ciabatta | 14**  
*horseradish mayo, rocket*

**Haddock goujon ciabatta | 14**  
*Shredded lettuce, seaweed tartare sauce*

(VE) **Goats cheese salad ciabatta | 14**  
*Goats cheese, red onion, beetroot, lettuce*

## Mains.

- (GF) **Beer-battered fish & triple-cooked chips | 19**  
*North Sea haddock, minted pea puree, seaweed tartare sauce*

**Roast half chicken | 19.50**  
*lemon & roast garlic butter, rosemary baby potatoes, charred  
baby leeks*  
*Pair with: Viognier, Tumbleweed Sundance, Bruce Jack Wines*

**Meynell burger | 18**  
*British beef patty, smoked streaky bacon, Monterey Jack, pickle,  
burger sauce, brioche bun, skin-on fries*

**Garlic-thyme marinated chicken burger | 18.50**  
*bacon mayo, shredded iceberg lettuce, skin-on fries*

- (VE) **Chargrilled Portobello mushroom burger | 17.50**  
*pulled mushroom patty, brioche bun, shredded lettuce,  
beef tomato, garlic & chilli mayo mayo, skin on fries*

- (GFA) **Caesar salad | 18.75**  
*smoked Fosse Meadow chicken, crisp white anchovies, parmesan,  
iceberg lettuce, croutons*

- (VE,GF) **Sweetcorn & courgette fritter salad | 15.50**  
*mixed leaf, red onion, sunblush tomato, flatbread, tzatziki*

- (V,GFA) **Grilled halloumi & peach salad | 17**  
*pomegranate, rocket, focaccia croutons*

**24hr Confit duck cottage pie | 19.50**  
*thyme roasted carrots, crispy kale, red wine jus*

## Chargrilled Steaks.

*Our meat gives great flavour and tenderness. Aged for at least 28 days in  
our on-site dry-ager. Butchers cuts, all to be served with slow roasted  
tomatoes, watercress & triple cooked chips, with a choice of sauce*

**10oz sirloin steak | 32.50**

**8oz fillet steak | 37.50**

## Sauces.

*Summer truffle & wild mushroom sauce Dianne,  
peppercorn & watercress sauce,  
confit garlic & parsley butter*

## Stone Baked Pizza

*Hand-stretched dough, hit with heat & flavour*

**Garlic bread | 7**  
*focaccia, oregano, extra virgin olive oil*

**Cheesy garlic bread | 7.50**  
*focaccia, fior di latte, oregano*

**Margherita | 10**  
*fior di latte, tomato sauce, basil, extra  
virgin olive oil*

**Pepperoni | 12.50**  
*fior di latte, tomato sauce, pepperoni, extra virgin olive oil*

**Vegana | 13.50**  
*tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket*

## Sides.

**Triple-cooked chips | 5.50**

**Skin-on fries | 5.50**

**Extra virgin olive oil mash | 5.50**

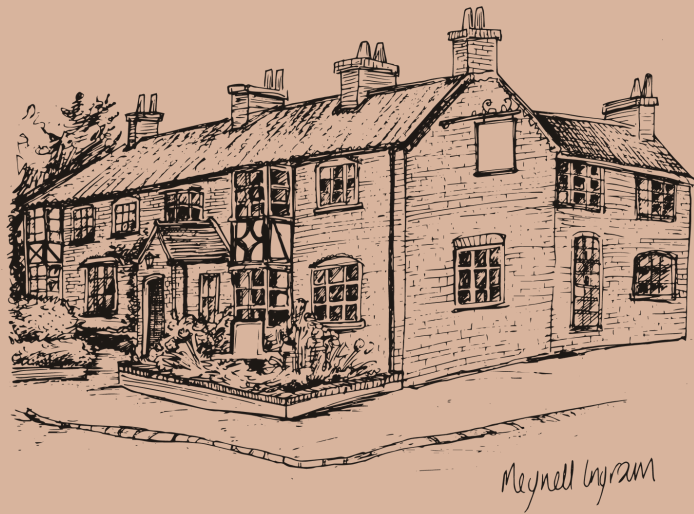
**Isle of Wight heritage  
tomato salad | 7.50**

**Truffle fries | 6.50**  
*22 month aged Parmesan, truffle oil*

**Halloumi fries | 7.50**  
*hot honey*

**Green beans | 5.50**  
*Garlic, flaked almonds*

**House salad | 5.50**  
*sun blush tomato, red onion,  
cucumber, mixed leaf, ciabatta  
crouton, house dressing*



*Here at The Meynell Ingram Arms we are proud to work with local artisan suppliers who share our passion for food and local provenance. We will serve daily and weekly specials, seasonal and local. We will be aging our own meat for great steaks and fantastic Sunday Roasts! We are also proud to be working with Green Door Bakery, also based in Yoxall. This family run bakery produces all our breads baked daily.*

*Cheers!*  
*Paul & The Team*

