



Sharers.

(V) **Bread & Olive Board | 14**
artisanal sourdough, focaccia, rustic pitta bread, pitted Greek olives, sun-blushed tomato, olive oil & balsamic dip

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

Small Plates.

(GF) **Mushroom Risotto | 8.5**
parmesan crisp, truffle oil

(GF) **Crispy Squid | 9**
chilli, spring onion, aioli

(GFA) **Roasted Parsnip, Apple & Thyme Soup | 8.5**
chive oil, sourdough, whipped butter

(GF) **Crispy Pork Belly | 8.5**
sticky apple cider glaze, dehydrated apple

Monkfish Scampi | 10.50
bloody mary sauce, lemon, chive

(GFA) **Chicken Liver Parfait | 9**
watercress, red onion chutney, focaccia

(V) **Roasted Beetroot Salad | 8**
parmesan crisp, pine nut, balsamic, rocket

(GF) **Buttermilk Fried Chicken | 9**
tomato & chilli jam

Prawn & Crayfish Cocktail | 11.5
toasted sourdough

(V) **Olives | 5**

Pigs in Blankets | 6.5
honey & mustard

Sandwiches. (served monday-friday, 12pm-4pm)

(GFA) **Beer-Battered Fish Finger | 12**
tartare sauce, rocket, ciabatta, skin-on-fries

(GFA) **Grilled Halloumi & Beetroot | 12**
baby gem lettuce, aioli, tomato & chilli jam, focaccia, skin-on-fries

(GFA) **BLT | 12**
focaccia, beef tomato, smoked streaky bacon, baby gem lettuce, skin-on-fries

Mains.

(GF) **Pan-fried Fillet of Bream | 22**
crushed new potato, tenderstem broccoli, salsa verde, red wine reduction

(GFA) **Beer Battered Fish & Chips | 19**
haddock, triple-cooked chips, crushed peas, tartare sauce, lemon

(GFA) **Short Rib & Chuck Burger | 18**
smoked streaky bacon, monetary jack, iceberg lettuce, gherkins, brioche bun, burger sauce, skin-on-fries

Sun-blushed Tomato Gnocchi | 15.5
baby spinach, pine nuts

Chicken & Ham Hock Pie | 17.75
cider & green peppercorn, pomme puree, thyme roasted carrot, fresh seasonal greens, gravy

(GFA) **Chargrilled Portobello Mushroom Burger | 17.5**
pulled mushroom patty, brioche bun, iceberg lettuce, beef tomato, garlic & chilli mayo, skin-on-fries

(GF) **Shepard's Pie | 17**
crispy kale, thyme roasted carrot, red wine jus

(GFA) **Cranberry & Brie Chicken Burger | 18**
brioche bun, skin-on-fries

(GF) **Half Roast Chicken | 19**
winter slaw, skin-on-fries, BBQ sauce

Sharing Mains.

Shepard's Pie | 32
thyme roasted carrots, crispy kale, red wine jus
Pair with: Journey's End, Cabernet Sauvignon

Beef Wellington | 68
triple-cooked chips, peppercorn sauce, tenderstem broccoli
Pair with: Saint-Émilion Grand Cru, Château des Bardes

Sides.

Triple-cooked chips | 5

Skin-on fries | 5

Truffle fries | 6
22 month aged Parmesan, truffle oil

Halloumi fries | 7
hot honey

Tenderstem Broccoli | 7
Garlic, flaked almonds

Onion Rings | 4.75

Extra virgin olive oil mash | 5.50

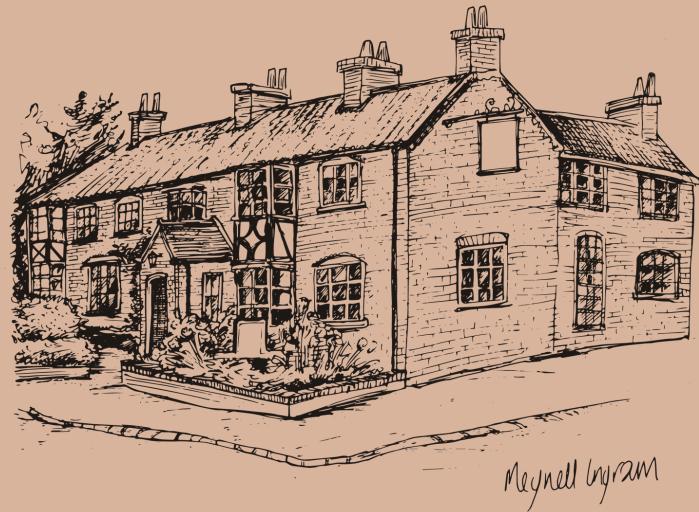
5 Pigs in Blankets | 6.5
honey & mustard

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

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff & scan the QR code if you have any particular dietary requirements. Service not included. Our staff retain 100% of any tips given.

(V) vegetarian / (ve) vegan / (gf) gluten free





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

