



Sharers.

(V) **Bread & Olive Board | 14**

artisanal sourdough, focaccia, rustic pitta bread, pitted Greek olives, sun-blushed tomato, olive oil & balsamic dip

Small Plates.

(V) **Crispy Squid | 9**

chilli, spring onion, aioli

(V) **Roasted Parsnip, Apple & Thyme Soup | 8.5**

chive oil, sourdough, whipped butter

(V) **Crispy Pork Belly | 8.5**

sticky apple cider glaze, dehydrated apple

(V) **Chicken Liver Parfait | 9**

watercress, red onion chutney, focaccia

(V) **Roasted Beetroot Salad | 8**

parmesan crisp, pine nut, balsamic, rocket

(V) **Buttermilk Fried Chicken | 9**

tomato & chilli jam

(V) **Prawn & Crayfish Cocktail | 11.5**

toasted sourdough

(V) **Olives | 5**

(V) **Pigs in Blankets | 6.5**

honey & mustard

Sunday Roast.

All roasts are served with roast potatoes, spring greens, roasted carrots

Rare sirloin of beef | 23

Yorkshire pudding

Belly of pork | 19

Yorkshire pudding

Trio of meats | 25

rare sirloin of beef, roast chicken crown,
belly of pork, Yorkshire pudding

Roast chicken crown | 19

Yorkshire pudding

**Butternut Squash,
Nut Roast | 18**

vegan gravy

Sides: Crispy roast potatoes 4.5, Yorkshire pudding 1.5, Cauliflower cheese 8, seasonal greens 4.5, Mash Potato 5.5, Pig in Blankets 6.5

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

(GfA) **Cranberry & Brie Chicken Burger | 18**

brioche bun, skin-on-fries

Sides.

Triple-cooked chips | 5

Halloumi fries | 7

hot honey

Tenderstem Broccoli | 7

Garlic, flaked almonds

Skin-on fries | 5

Truffle fries | 6

22 month aged Parmesan, truffle oil

House salad | 5.50

sun blush tomato, red onion, cucumber, mixed leaf, ciabatta crouton, house dressing





The Meynell Ingram Arms has a fascinating past that's closely tied to the Meynell Ingram family and nearby Hoar Cross Hall. It started life as a 17th-century farmhouse before becoming a pub known as the Shoulder of Mutton. That all changed in the 1860s when Hugo Meynell Ingram married Emily Charlotte Wood and Hoar Cross Hall, as we know it today was built, marking the beginning of a new era for the pub too. Since then, it's been through plenty of changes, but it's always kept its charm. Today, it's a warm and welcoming place where history and hospitality go hand in hand.

Cheers!
Paul & The Team

