



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 | 18.50**
crusty bread, truffled honey, walnuts

Small Plates.

- (GF) **Mushroom Risotto | 8.5**
parmesan crisp, truffle oil
- (GF) **Crispy Salt & Pepper Squid | 9**
chilli, spring onion, aioli
- (GFA) **Soup of the day | 8.5**
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**

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, ciabatta, skin-on-fries
- (GFA) **BLT | 12**
ciabatta, 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) **Meynell Burger | 18**
smoked streaky bacon, monterey jack, iceberg lettuce, gherkins, brioche bun, burger sauce, skin-on-fries
- (VE) **Sun-blushed Tomato Gnocchi | 15.5**
baby spinach, pine nuts
- Chicken, Leek & Ham Hock Pie | 17.75**
cider & green peppercorn, pomme puree, thyme roasted carrot, fresh seasonal greens, gravy
- (GFA) **Chargrilled Portobello Mushroom Burger | 17.5**
(VE) pulled mushroom patty, brioche bun, iceberg lettuce, beef tomato, garlic & chilli mayo, skin-on-fries
- (GF) **Shepherd's Pie | 17**
crispy kale, thyme roasted carrot, red wine jus
- (GFA) **Cranberry, Bacon & Brie Chicken Burger | 18**
brioche bun, skin-on-fries
- (GF) **Half Roast Chicken | 19**
winter slaw, skin-on-fries, BBQ sauce

Sharing Mains.

- Shepherd'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*

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 confit tomato, roasted mushroom, triple-cooked chips and peppercorn sauce

8oz sirloin steak | 31.50

8oz fillet steak | 37.50

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
- Marinara | 9**
tomato sauce, garlic, oregano, extra virgin olive oil
- Pepperoni | 12.50**
fior di latte, tomato sauce, pepperoni, extra virgin olive oil
- Prosciutto crudo & Bufala | 15.50**
Buffalo mozzarella, Datterino tomato, parma ham, rocket, basil, extra virgin olive oil
- Quattro formaggi | 12**
fior di latte, smoked provola, gorgonzola, goat's cheese
- Nduja | 14**
smoked provola, nduja sausage, pancetta, rosemary roasted potato
- Vegana | 13.50**
tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket
- Tuscan | 13.50**
fior di latte, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil

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**
- Pigs in Blankets | 6.5**
honey & mustard
- 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*

