



Starters

Mushroom Risotto V, GF 8.5
Parmesan crisp, truffle oil

Crispy Squid GF 9
chilli, spring onion, aioli

Soup of the Day V 8.5
sourdough, whipped butter

Crispy Pork Belly GF 9
sticky apple cider glaze, dehydrated apple

Monkfish Scampi 10.5
Bloody Mary sauce, lemon, chive

Lamb Meatballs GF 9.5
pea purée, red wine lamb jus

Cauliflower Pakora VE, GF 8
hot sauce, tahini dressing

Buttermilk Fried Chicken 9
tomato & chilli jam

Prawn & Crayfish Cocktail 11.5
toasted sourdough

Nibbles

Bread & Olive Board VE 14
artisanal sourdough, focaccia, rustic pitta bread, pitted Greek olives, sun blushed tomato, olive oil & balsamic dip

Baked French Camembert V 18.5
sourdough, truffled honey & walnuts

Olives VE, GF 5

5 Pigs in Blankets 6.5
honey & mustard

Sandwiches

Beer-battered Fish Finger Sandwich 12.5
tartare sauce, rocket, ciabatta, skin-on fries

Grilled Halloumi & Beetroot Sandwich V 13.5
baby gem lettuce, aioli, chilli jam, focaccia, skin-on fries

B.L.T. 13
beef tomato, smoked streaky bacon, baby gem lettuce, aioli, focaccia, skin-on fries

Mains

Cod Bouillabaisse GF 30
crayfish, mussels, sourdough, whipped butter

Beer-battered Haddock GF 19
triple-cooked chips, crushed peas, tartare sauce, lemon

Short Rib & Chuck Burger 18
smoked streaky bacon, Monterey Jack cheese, iceberg lettuce, gherkins, burger sauce, skin-on fries

8oz Sirloin Steak GF 31.5
tomato confit, roasted mushroom, triple-cooked chips, peppercorn sauce

8oz Fillet Steak GF 37.5
tomato confit, roasted mushroom, triple-cooked chips, peppercorn sauce

Sun blushed Tomato Gnocchi VE 15.5
baby spinach, pine nuts

Chicken & Ham Hock Pie 18
cider & green peppercorn, pomme purée, thyme roasted carrot, fresh seasonal greens

Chargrilled Portobello Mushroom Burger VE 17.5
pulled mushroom patty, brioche bun, lettuce, beef tomato, garlic & chilli mayo, skin-on fries

Breaded Chicken Burger 18
brioche bun, garlic & parsley mayo, skin-on fries

Cornfed Chicken Supreme 19
tagliatelle pasta, creamy white wine sauce, spring vegetables

To Share

Beef Wellington 68
triple-cooked chips, watercress sauce, tenderstem

Duo of Lamb GF 27.5
roasted rump of lamb & shepherd's pie, buttered spring greens, thyme roasted carrots, red wine jus

Pizza

Garlic Bread V 7.5
focaccia, oregano, extra virgin olive oil

Cheesy Garlic Bread V 8.5
focaccia, fior di latte, oregano

Marinara VE 10
tomato sauce, garlic, oregano, extra virgin olive oil

Margherita V 11
fior di latte, tomato sauce, basil, extra virgin olive oil

Pepperoni 13.5
fior di latte, tomato sauce, pepperoni, extra virgin olive oil

Tuscan 14
fior di latte, tuscan sausages, friarielli, smoked provola, extra virgin olive oil

Quattro Formaggi 14
fior di latte, smoked provola, gorgonzola, goat's cheese

Prosciutto Crudo & Buffalo 16.5
buffalo mozzarella, datterino tomato, parma ham, rocket, basil, extra virgin olive oil

Nduja 15
smoked provola, nduja sausage, pancetta, rosemary roasted potato

Vegana VE 13.5
tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket

Sides

Triple-cooked Chips VE, GF 5

Skin-on Fries VE, GF 5

Truffle Fries GF 6
22 month aged Parmesan, truffle oil

Tenderstem Broccoli V, GF 7
garlic & flaked almond

Onion Rings GF 5

5 Pigs in Blankets 6.5
honey & mustard

Halloumi Fries V, GF 7
hot honey

House Salad VE 4.75
sun blushed 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



(V) Suitable for vegetarians (VE) vegan (VEA) vegan alternative available (GF) gluten free (GFA) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.