



Sunday Menu

Starters

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

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

Sunday Roasts

All roasts are served with roast potatoes, Yorkshire pudding, roast carrots, seasonal greens and gravy

Rare Sirloin of Beef 23

Belly of Pork 19

apricot & pork stuffing

Roast Chicken Crown 19

apricot & pork stuffing

Trio of Meats 25

rare sirloin of beef, chicken, belly of pork, apricot & pork stuffing

Butternut Squash Nut Roast VE 18

vegan gravy

Kids

Kids Roast Chicken 9.5

Kids Roast Beef 11

Kids Roast Belly of Pork 9.5

Sides

Roast Potatoes VE, GF 4.5

Cauliflower Cheese 8

Pigs in Blankets 6.5

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, iceberg lettuce, gherkins, burger sauce, skin-on fries

Sun blushed Tomato Gnocchi VE 15.5

baby spinach, pine nuts

Chargrilled Portobello

Mushroom Burger VE 17.5

pulled mushroom patty, brioche bun, lettuce, beef tomato, garlic & chilli mayo, skin-on fries

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

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.