

RUTLAND ARMS HOTEL

NEW MARKET



Starters

Soup of the Day £5.00

Freshly Baked Baguette (V)

Chicken Liver Pate £7.00

Rosemary Butter, Red Onion Relish, Walnut & Rocket Salad, Griddled Sour Dough Bread (GFA, N)

Local Smoked Salmon £8.00

Soda Bread, Horseradish Mascarpone, Capers, Shallots (GFA)

Crispy Breaded Whitebait £6.50

Lemon, Smoked Paprika Mayo, Buttered Granary Bloomer Bread

Cheesy Nachos £7.00

Guacamole, Sour Cream, Tomato Salsa, Jalapeño (V)

Breaded Mozzarella Sticks £6.50

Smoked Tomato Salsa, Basil Pesto, Mixed Salad (V)

Grills (GF, M)

Sirloin Steak £20.00

Ribeye Steak £22.50

Garlic & Herb Chicken £15.00

Rutland Arms Mixed Grill £21.00

(Lamb Cutlet, Minute Steak, Sausage & Bacon, Fried Egg)

All served with Hand Cut Chips, Rocket & Parmesan Salad, Field Mushroom & Roasted Cherry Vine Tomatoes

All our steaks are 42 days matured from our local butcher

Rutland Burgers

Prime Beef Burger £13.00

Char Grilled BBQ Chicken Burger £12.00

Vegetable & Bean Burger (V) £11.50

All the Burgers are served with Toasted Brioche Bun, Tomato, Gherkin, Lettuce, Mayonnaise & Burger Relish, Hand Cut Chips

Extras to your Burger for £2.00

Smoked Bacon, Fried Egg, Red Onion Relish, Blue Cheese, Cheddar Cheese

Sauces £3.00 (GF)

Peppercorn, Blue Cheese, Mushroom, Béarnaise Sauce or Garlic & Parsley Butter

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot. All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

(V) Vegetarian, (GF) Gluten Free, (N) Nuts, (A) Almonds, (S) Sesame, (P) Peanuts, (GFA) Gluten Free Alternative, (M) Mustard

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.

Classics

Newmarket Sausages & Mash £13.00

Garden Peas, Red Wine & Onion Gravy
(Vegetarian option available on request)

Garlic & Rosemary Lamb Shank £17.00

Potato Gratin, Green Beans, Redcurrant Sauce (GF)

Chicken Tikka Masala £13.00

White Rice, Mango Chutney & Poppadum (GF)
(Vegetarian option available on request)

Braised Beef & Ale £16.00

Suet & Thyme Dumpling, Horseradish Mash, Baby Carrots & Leeks

Ham, Fried Eggs & Chips (GF) £11.00

Caesar Salad & Pan-Fried Cajun Chicken £15.00

Cos Lettuce, Parmesan Cheese, Croutons, Fresh Anchovies, Poached Egg (GFA)

Smoked Haddock & Leek Risotto £15.00

Poached Egg, Chive, Truffle Hollandaise Sauce (GF)

Beer Battered Fish & Chips £14.00

Hand Cut Chips, Mushy Peas, Tartare Sauce & Lemon

Seafood Pasta £16.00

Prawns, Squid, Mussels, Clams, Salmon & Tuna, Red Chilli, Saffron, Tomato Sauce

Mixed Bean Chilli Con Carnie £12.00

Guacamole, Sour Cream, Tomato Salsa, Jalapeño (V, GF)

Vegetable Lasagne £13.00

Mixed Salad (V)

Side Orders (V, GF) £4.00 each

Mixed Side Salad, Mixed Vegetables, Battered Onion Rings, Mash Potato, Minted New Potatoes, Sweet Potato Fries, Hand Cut Chips, Hand Cut Cheesy Chips, French Fries, French Fries with Parmesan & Truffle Oil

Desserts

Vanilla Panna Cotta £7.00

Roasted Rhubarb, Mandarin Sorbet, Ginger Crumble

Warm Chocolate Fondant £8.00

Chocolate Sauce, Salted Caramel Ice Cream, Almond Praline & Chocolate Soil (V, N, A)

Sticky Toffee Pudding £7.00

Butterscotch Sauce & Vanilla Ice Cream (V)

Lemon Crème Brûlée £7.00

Meringue, Raspberry Sorbet, Lemon Balm (V, GF)

Ice Creams & Sorbets £6.00

Please ask your server for our choices (V, N, GF)

Cheese Board £10.00

Oat Biscuits or Warm Baguette, Chutney, Celery, Grapes (GFA)