

THE LATCHMERE

N° 503

Public House · Garden · Theatre

Daily selection of bread, olive oil & balsamic vinegar (v)	3.5
Marinated olives (v)	2.5
Three Cheers British charcuterie: pork collar, pork loin, fennel salami, beersticks, focaccia & olives	7.5
Mezze board: red pepper hummus, aubergine & sultanas caponata, grilled halloumi, olives, feta, flat bread (v)	8.5

Starters

Poached & smoked sea trout rillettes, horseradish cream, sourdough toast	7
Baked ricotta, sun blushed tomato & red pepper salad, pistachio pesto (v) (gf)	6.5
Pumpkin, butternut squash, beetroot, chick pea & quinoa salad, harissa dressing (v)	6.5
Ham hock & chicken croquettes, beetroot & apple relish, pea purée	6.5
Chorizo Scotch egg, smoked garlic aioli	5.5
Steamed Cornish mussels, coconut, chilli, lemon grass & ginger sauce with focaccia/fries (gf)	7/13.5

Mains

Braised venison haunch, mash, sautéed cabbage, crispy mushroom, red wine sauce	14.5
Roast pheasant breast, confit leg croquette, potato & carrot gratin, curly kale, blackberry coulis, jus	14.5
Poached smoked haddock, clams & celery consommé, new potato, swiss chard, carrot (gf)	14
Roasted cod, spicy lentils, crispy chorizo, broccoli sprouts, caper & vermouth sauce	15
Pumpkin ravioli, sage butter, rocket & parmesan (v)	11.5
Butternut squash, mushroom & stilton wellington, truffle parsnips chips, veggie gravy (v)	13.5
Beer battered hake, pea purée, tartar sauce, hand cut chips	13.5

From the Grill

8oz Grain fed rib eye steak (gf)	20.5
8oz 28 Day aged bavette steak (gf)	16
<i>All steaks served with hand cut chips and your choice of béarnaise or green peppercorn sauce</i>	
Bacon & Montgomery cheese double burger, caramelised onion, French fries	13.5
8oz Hamburger, French fries (add chorizo, cheddar, Stilton, bacon or crispy onion rings 95p each)	11.5

Sides

Buttered French beans	3.5
Hand cut chips/French fries	3.5
Mixed salad	3
Buttered curly kale	3.5
Rocket and Parmesan	3.5
Sweet potato fries	4.5

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to our staff.

All our fish is seasonal and sustainably sourced.

Please inform a member of staff if you suffer from any food related allergies or require gluten free dishes.

Theatre Menu 6-7pm

Monday – Saturday

Baked ricotta, sun blushed tomato & red pepper salad, pistachio pesto
 Ham hock & chicken croquettes, beetroot & apple relish, pea purée
 Poached & smoked sea trout rillettes, horseradish cream,
 sourdough toast

 Beer battered hake, pea purée, tartar sauce, hand cut chips

· Pumpkin ravioli, sage butter, rocket & parmesan (v)

Wild boar sausages, mash potato, peas, caramelised onion

 Salted caramel sticky toffee pudding, vanilla ice cream

Baked passion fruit cheesecake, pomegranate sorbet

Jude's ice cream (3 scoops)

2 courses £15 / 3 courses £18