



THE
RAGGED COT



DINNER MENU

FOR THE TABLE

Marinated Olives (VE)	£5
Rustic Bread with Olive Oil & Balsamic (VE)	£8

STARTERS

Soup of The Week with Freshly Baked Artisan Bread (VE)	£8
Seared Scallops, Crab Beignet, Shellfish Bisque, Samphire & Pickled Heritage Radish	£15
Tempura Sprouting Broccoli, Almond Granola, Chilli & Tomato Jam (VE)	£10
Braised Beef Croquette, Truffle Pomme Purée, Blackened Shallot Onion Ash, Lime Gel & Crispy Rocket	£13

MAIN COURSES

Chargrilled 16oz Herefordshire Dry Aged T-bone Steak, Grilled Tomato, Flat Mushroom, Peppercorn Sauce & Chunky Chips	£35.00
Duo of Chicken, Pan Fried Breast, Mushroom & Herb Ballantine, Vanilla Poached Leeks, Potato Fondant & Wild Mushroom Sauce	£26.50
Pan-fried Cotswold Rack of Lamb, Shepherd's Pie Bon-Bon, Pea & Mint Purée Crushed Jersey Royal Potato, Bacon Powder & Port Jus	£28.50
Lemon & Chilli Marinated Cod Fillet, Mussel & Potato Chowder, Charred Sprouting Broccoli & Split Curried Fish Cream	£27.50
Halloumi & Potato Cake, Wilted Kale, Roasted Cauliflower, Pine Nut & Chicory Salad (V)	£20.50

All ingredients are sourced locally where possible. All of our food is prepared in kitchens where nuts, gluten and other allergens are present and where kitchen equipment and utensils are used for multiple menu items. Only trained kitchen staff members handle your food. Our menu descriptions do not list all ingredients. If you have an allergy, please let us know before ordering. We try our best to keep things separate, however we cannot guarantee completely allergen free food at all times.



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DINNER MENU

PUB CLASSICS

Traditional Fish & Chips with Homemade Tartare Sauce & Minted Peas	£17.50
Hereford Beef Shin Pie, Mashed Potato, Tender Stem Broccoli, Roasted Carrots, Rich Red Wine Gravy	£18.50
Buttermilk Kentucky Fried Chicken Burger with BBQ Sauce, Monterey Jack Cheese, Asian Coleslaw in a Brioche Bun & Chips	£17.50
Free Range Pork Sausage, Mashed Potato, Green Peas, Red Onion Gravy	£17
The Ragged Cot Chargrill Chicken Salad, Baby Gem Lettuce, Parmesan, Garlic Aioli, Croutons	£17
Ragged Cot Wagyu Cross Steak Burger with Monterey Jack Cheese, Asian Coleslaw in a Brioche Bun with Chunky Chips & Burger Sauce	£18.50
East Indian Chicken Curry with Spiced Rice, Papadum, Mango Chutney & Mint Yoghurt	£18
Goan King Prawn Curry with Spiced Rice, Papadum, Mango Chutney & Mint Yoghurt	£20
Vegan Seasonal Vegetable Curry, Spiced Rice, Papadum & Mango Chutney (VE)	£17

SIDES

Posh Chips (Truffle Oil, Parmesan, Spring Onion)	£8
Chunky Chips (VE)	£5.50
Mixed Seasonal Vegetables	£6
House Salad	£5.50
Garlic Bread/Garlic Bread with Cheese	£5/6



VE- Vegan V- Vegetarian

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