

THE RAGGED COT

MENU

snifter

200ml Bottle Prosecco	6.95	Gin Cocktail of the Week	from 8.50	Bloody Mary	7.50
Old School Campari & Soda	4.50	C.C. & Ginger	6.50	Elderflower Presse	2.75

sharing boards

15.95

Assiette of Seafood - Tempura Prawns, Battered Calamari, Breaded Whitebait, Aioli, Mixed Leaf & Sour Dough
Charcuterie Board - Milano Salami & Napoli Salami, Parma Ham, Olives & Sun-Dried Tomatoes, Mixed Leaf & Sour Dough
Vegetarian Board – Haloumi Fries, Onion Bhaji, Beetroot Hummus, Vegetable Samosa, Guacamole, Minted Yoghurt,
House Chutney & Flat Bread

something light to start

Fresh Soup of the Day - Home Baked Crusty Bread	5.95
Chicken Liver Pate – Roasted Beetroot & Horseradish Chutney	7.75
Wild Mushroom & Blue Cheese Arancini - Chive Crème Fraiche & Watercress Salad	7.95
Smoked Scottish Salmon – Beetroot & Fennel Remoulade, Dressed Pea Shoot	7.95
Potted Mackerel – Fresh Dill & Horseradish, Wild Rocket & Red Onion Salad, Ciabatta Crisps	7.50
Goats Cheese Parcel – Caramelised Red Onion & Spinach, Beetroot Puree & Dressed Rocket	7.25

pub classics with a twist

Chicken Breast - Bubble & Squeak with Winter Greens & Onion Jus	15.95
Wild Mushroom Tagliatelle - Parmesan Cream & Wilted Spinach	13.95
Char-Grilled Wiltshire Gammon - Brace of Eggs, Roast Tomato, Watercress & Chips	13.95
Scottish Salmon Pave - Pak Choi, Herb New Potatoes, White Wine & Tarragon Cream Sauce	16.95
Mediterranean Vegetable Tart – New Potatoes, Olive Salad, Basil Dressing	13.95
Char-Grilled Pork Loin – Chive Mashed Potato, Pan Roasted Beetroot & Green Peppercorn Sauce	16.95
Ragged Cot Beer Battered Cod & Chips - Peas, Tartare Sauce & Choice of Chips	13.95
Char-Grilled Sirloin Steak (8oz) – Roast Tomato, Watercress & Choice of Chips	22.95

something extra

Chive Mash, Rainbow Chard, Buttered Kale, Double Cooked Chips, Skinny Fries	3.50
Peppercorn or Blue Cheese Sauce	2.50

and to finish

Strawberry Panna Cotta - Pimm's Marinated Strawberries	7.25
Chocolate & Orange Cheesecake - Chocolate Ice Cream & White Chocolate Shard	7.25
Blackberry & Apple Crumble Tart - Vanilla Custard	6.95
White Chocolate & Raspberry Crème Brulee - Homemade Shortbread	6.95
Chef's Selection of Ice Cream & Sorbet	5.95
Local Cheese Board – from Woefulane Dairy, House Chutney, Grapes, Celery & Biscuits	7.95

Our food is freshly prepared, please be mindful of this, during busy periods, there may be a slight delay.
Please respect other diners & ensure that any children or dogs in your party are appropriately behaved.
Many of the recognised allergens are handled in our kitchens, including nuts.
If you have any concerns, please do not hesitate to talk to our team. All prices are inclusive of VAT.