

THE LATCHMERE

N° 503

Public House · Garden · Theatre

Daily selection of bread, olive oil & balsamic	2
Marinated olives (gf)	3
Chorizo & black pudding Scotch egg, saffron & smoked garlic aioli	5.5
Three Cheers British charcuterie	7.5
<i>pork collar, pork loin, fennel salami and beer sticks</i>	
Mezze board (v)	8.5
<i>red pepper hummus, artichoke hearts, mozzarella, olives, goat's cheese mousse, flat bread</i>	
Lunch	
Soup of the day	5.5
Ras el hanout spiced halloumi, quinoa salad, pomegranate dressing (v)	7
Gherkin, sunblushed tomato & artichoke salad, salsa verde (v)	7
<i>(add grilled chicken, grilled sea bream or grilled goat's cheese £3 each)</i>	
Cornish mussels, leek & pancetta in a creamy white wine sauce (gf)	7.5/13
Smoked sea trout, hake & caper fishcakes, curly kale, poached egg & hollandaise sauce	10.5
Forest mushroom, butternut squash & ricotta Wellington, red pepper coulis, champ mash	12.5
Pie of the day	12.5
Beer battered hake, pea purée, tartar sauce, hand cut chips	12.5
Sausages & mash, garden peas, onion jus	11.5
Double Montgomery cheeseburger & bacon, caramelised onion, French fries	13.5
8oz Hamburger, French fries <i>(add chorizo, cheddar or stilton £1 each)</i>	11
250g 28 day aged Bavette steak	16
<i>served with hand cut chips and your choice of béarnaise or green peppercorn sauce</i>	
Wraps <i>add a mug of soup, fries or salad 2.5</i>	
Crispy buttermilk chicken, guacamole	7.5
Fish finger, tartar sauce	7
Steak, horseradish, caramelised onion	8
Goat's cheese, courgette, red pepper, pesto (v)	7
Sides	
Buttered French beans	4
Rocket & Parmesan	3.5
Buttered garlic curly kale	3.5
Hand cut chips/French fries	3
Mixed salad	3
Creamy mashed potato	4

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.

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Daily selection of bread, olive oil & balsamic	2
Marinated olives (v)	3
Three Cheers British charcuterie: pork collar, pork loin, fennel salami and beersticks	7.5
Mezze board: red pepper hummus, artichoke hearts, mozzarella, olives, goat's cheese mousse, flat bread (v)	8.5

Starters

Chorizo & chicken Scotch egg, smoked garlic aioli	5.5
Goat's cheese mousse, lentils, honey glazed chicory, red wine dressing (gf)	6.5
Ham hock & pork shoulder croquettes, beetroot & apple relish	6.5
Cornish mussels in creamy white wine, garlic & parsley sauce with focaccia/fries (gf)	7.5/13
Baby squid, lime & black ink risotto, Saffron sauce (gf)	7/12.5
Beetroot ravioli, walnuts & sage butter (v)	6.5/11.5

Mains

Lamb saddle ballotine, chick pea & smoked bacon casserole, grilled courgette, mint vinaigrette (gf)	14.5
Parma ham wrapped chicken breast, Stichelton, barley, quince, Cavolo Nero, bread sauce	14
Roast pheasant, cranberry & caraway stuffing, crispy potatoes, curly kale, blackberry jus (gf)	14.5
Roast Chalk Stream Trout fillet, Swiss chard, sweet potatoes, fennel, lemon beurre blanc (gf)	14
Grilled sea bream fillets, leek, sweetcorn & smoked haddock chowder (gf)	14.5
Forest mushroom, Stilton & squash Wellington, raw vegetable salad, creamy sauce (v)	12.5
Beer battered hake, pea purée, tartar sauce, hand cut chips	12.5

From the Grill

250g Grain fed rib eye steak	19
250g 28 Day aged bavette steak	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 £1 each)	11

Sides

Buttered French beans	4
Rocket & Parmesan	3.5
Hand cut chips/French fries	3
Mixed salad	3
Buttered garlic curly kale	4
Cauliflower, mac and cheese	4
Creamy mashed potato	4

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Please be aware pheasant is a game bird and may contain traces of shot.

Theatre Menu 6-7pm

Monday - Saturday

Soup of the day, homemade focaccia
Chorizo & chicken scotch egg, smoked garlic aioli

Beer battered hake, pea purée, tartar sauce, hand cut chips
Forest mushroom, Stilton & squash Wellington, raw vegetable salad, creamy sauce (v)
Sausages & mash, peas, onion jus

Salted caramel sticky toffee pudding, vanilla ice cream
Jude's ice cream (3 scoops)

2 courses £13 / 3 courses £16