



# THE THROCKMORTON

- FREEHOUSE - INN - QUALITY DINING -



## FIXED PRICE LUNCH MENU - SERVED 12 TO 5PM MONDAY TO SATURDAY

### MAIN COURSE

#### TO START

- HOMEMADE SOUP OF THE DAY + CRUSTY BREAD <sup>GFO D</sup>
- CHICKEN LIVER PATE + BACON JAM + CROSTINIS <sup>GFO D</sup>
- MOULES MARINIÈRE + CRUSTY BREAD <sup>G D</sup>

#### CLASSIC CHICKEN CAESAR SALAD <sup>G D</sup>

- HAND BEER BATTERED FISH (+£1) HAND CUT CHIPS + PEAS <sup>GFO</sup>
- SQUASH + PEPPER THAI GREEN CURRY + WILD/BASMATI RICE <sup>VE GFO</sup>
- LASHFORD'S HANDMADE FAGGOT MASH + MUSHY PEAS <sup>G D N</sup>

#### DESSERT

- CRUMBLE OF THE DAY + CUSTARD <sup>VG D</sup>
- MIXED SUMMER BERRY ICE CREAM SUNDAE <sup>V D</sup>
- VANILLA CRÈME BRULEE + HOMEMADE SHORTBREAD <sup>V GFO D</sup>

**2 COURSES £10.95 - 3 COURSES £13.95**

Sandwiches and wraps also available at lunch, please ask the team

## SMALL PLATES - TO START + SHARE

Ideally sized at three between two as a starter to share - **£4.95 each or 3 for £13.95**

- KOREAN STICKY PORK RIBS
- MACKEREL DUO PATE + FILLET ON BEETROOT CROSTINI <sup>G D</sup>
- GARLIC BREAD + ANTIPASTI OLIVES <sup>VG D</sup>
- BBQ JACKFRUIT NACHOS + JALAPENOS + CHEDDAR <sup>VG D</sup>
- FIRECRACKER CHICKEN + RED PEPPER SKEWERS + HOT SAUCE <sup>G D</sup>
- BREADED WHITEBAIT + LEMON CRÈME FRAICHE <sup>G D</sup>
- HALLOUMI FRIES + DEEP FRIED JALAPENOS <sup>VG D</sup>
- JUMBO PRAWNS PAN FRIED IN GARLIC + LEMON + CHILLI +£2 <sup>D G</sup>
- MINI LAMB KOFTAS + MINT RAITA <sup>G D</sup>

## INDIVIDUAL STARTERS

- GOATS' CHEESE + MED VEG FLAT BREAD <sup>V D G</sup> £5.95
- FISHERMAN'S PAN WHITEBAIT + CALAMARI + JUMBO PRAWNS <sup>G</sup> £6.75
- PULLED PORK RILLETTE + DIJON MAYONNAISE <sup>GFO</sup> £6.75
- HOMEMADE SCOTCH EGG + SAFFRON MAYONNAISE <sup>G</sup> £6.75
- HOMEMADE SOUP OF THE DAY <sup>GFO D</sup> - SEE SPECIALS £4.45
- CHICKEN LIVER PATE + BACON JAM + CROSTINIS <sup>GFO D</sup> £6.25

## MAIN COURSES

### FROM THE LAND

MARKET MEAT CUT  
PLEASE SEE SPECIALS MENU

- BACON WRAPPED + STUFFED PORK TENDERLOIN <sup>G</sup>  
APPLE PUREE + CIDER SAUCE + DAUPHINOISE + VEG £15.95
- SLOW COOKED LEG OF DUCK  
STIR FRIED VEGETABLES + NOODLES + SWEET CHILLI + SOY £14.45
- GARLIC BAVETTE STEAK SALAD <sup>D</sup>  
COOKED RARE ON NEW POTATO + TOMATO SALAD £13.95
- HOMEMADE PORK + LEEK PIE <sup>G D</sup>  
WHOLEGRAIN MUSTARD MASH + VEG + GRAVY £12.45
- FRENCH TRIMMED CHICKEN SUPREME <sup>D</sup>  
PEA + CHORIZO FRICASSEE + SAUTÉED POTATOES + VEG £13.95
- SLOW ROASTED SHANK OF LAMB <sup>D</sup>  
ROASTED ROOTS + MASH + MINTED GRAVY £16.95
- LASHFORD'S HANDMADE FAGGOTS <sup>G D N</sup>  
MASH + MUSHY PEAS - SMALL £7.95 LARGE £11.25

### FROM THE SEA

MARKET FISH  
PLEASE SEE SPECIALS MENU

- PAN FRIED SEABASS FILLET ON NIÇOISE SALAD <sup>D</sup>  
ANCHOVIES + NEWS + OLIVES + EGG + BEANS + TOMATOES £15.25
- MOULES MARINIÈRE <sup>GFO D</sup>  
CRUSTY BREAD + SKIN ON FRIES £13.95
- HAND TPA BEER BATTERED FISH + HAND CUT CHIPS <sup>GFO</sup>  
MUSHY OR GARDEN PEAS - SMALL £8.95 JUMBO £13.45
- MIXED SEAFOOD TAGLIATELLE <sup>G D</sup>  
WHITE WINE + CHIVE CREAM SAUCE + GARLIC BREAD £14.45
- WHOLE DRESSED CRAB SALAD <sup>GFO</sup>  
SEAFOOD SAUCE + GRANARY BREAD + SKIN ON FRIES £17.45

### FROM THE GRILL

7OZ SIRLOIN STEAK £16.95 OR 10OZ RIBEYE STEAK £19.95  
10OZ GAMMON STEAK + EGG + PINEAPPLE £12.95

- ALL SERVED WITH GRILLED TOMATO + MUSHROOM + ONION RINGS + HAND CUT CHIPS <sup>GFO</sup>
- BLUE CHEESE <sup>D</sup> OR PEPPERCORN SAUCE <sup>G D</sup> £2.35 EACH
- 8OZ GOURMET STEAK OR PANKO BREADED CHICKEN BURGER <sup>G D</sup>  
RELISH + SALAD + SKIN ON FRIES £12.45  
ADD CHEESE <sup>V D</sup> +£1 ADD BACON +£1
- FROM THE GARDEN
- MEDITERRANEAN VEGETABLE + GOATS' CHEESE TAGLIATELLE <sup>VG D</sup>  
TOMATO + BASIL SAUCE + GARLIC BREAD £11.95
- BUTTERNUT SQUASH + RED PEPPER THAI GREEN CURRY <sup>VE GFO</sup>  
WILD/BASMATI RICE + CRISPY NOODLES £11.95
- PULLED BBQ JACKFRUIT BURGER <sup>VG</sup>  
SKIN ON FRIES + DRESSED SALAD £11.95
- BAKED STUFFED ONIONS <sup>VE N</sup>  
SULTANAS + WALNUTS + SPICED COUS COUS £11.25

Where applicable we would be happy to swap your vegetables for salad; or potato side for mash, sweet potato fries (+75p), hand cut chips, skin on fries or dauphinoise (+£1.50). *Please state when ordering*

## SIDE ORDERS

- HAND CUT CHIPS <sup>VE</sup> £2.95
- SKIN ON FRIES <sup>VE</sup> £2.95
- SWEET POTATO FRIES <sup>VE</sup> £3.75

- GARLIC BREAD <sup>VG D</sup> £2.65
- GARLIC BREAD WITH CHEDDAR CHEESE <sup>VG D</sup> £3.25
- ANTIPASTI OLIVES <sup>VE</sup> £2.50

- HAND BATTERED ONION RINGS <sup>V GFO D</sup> £2.25
- DRESSED MIXED SALAD <sup>VE</sup> £1.95
- BASKET OF STEAMED VEGETABLES <sup>VE</sup> £2.25

## PUB CLASSIC MONDAYS

**TWO MAINS £15**

- LASHFORDS HANDMADE FAGGOTS  
MASH + MUSHY PEAS <sup>G D N</sup>
- LARGE 'TPA' BATTERED HADDOCK  
HAND CUT CHIPS + PEAS <sup>GFO</sup>
- CLASSIC CHICKEN CAESAR SALAD <sup>G D</sup>

- SWEET POTATO + SPINACH CURRY  
WILD/BASMATI RICE + CHUTNEY <sup>VE</sup>

**5 to 7pm**

## STEAK + WINE

*Wednesdays*

Two 28 day mature 7oz sirloins with hand cut chips + tomato + field mushroom and a bottle of house red or white wine

**£30** *Per Couple*

**5 to 7pm**

## FISH FRIDAYS

**TWO MAINS £15**

- MOULES MARINIÈRE <sup>G D</sup>  
CRUSTY BREAD + SKIN ON FRIES
- LARGE 'TPA' BATTERED HADDOCK  
HAND CUT CHIPS + PEAS <sup>GFO</sup>
- MIXED SEAFOOD TAGLIATELLE <sup>G D</sup>  
CHIVE CREAM SAUCE + GARLIC BREAD

**5 to 7pm**

## FIXED PRICE

*Sunday*

## ROAST

2 Courses **£13.95**      3 Courses **£16.95**

**12 to 9pm**



– FREEHOUSE – INN – QUALITY DINING –

# MAIN MENU

## *A Little About Our Team*

**Annie and Mark** Our general management couple joined our team in April. Mark's experience is predominately in the kitchen working as head chef for many years before progressing into general management, while Annie looks after the front of house, office and rooms. Both of them have a wealth of experience in pubs, restaurants and hotels and are a great asset to our business.

**Our chefs and kitchen team** Headed up by senior sous chef Jason and Sous chef Tom, are chefs Beckie, David, Kieran, Iona & Chloe (both progressing well in their chef roles under the apprenticeship scheme). The chefs are all assisted by kitchen team Jenny, Jamie, Ilona, Tom W, Tom S, Jess, Harley and Trina. Between the team there is a wealth of experience, skill and enthusiasm meaning you will love the results on the plate.

**Our front of house team** Headed up by senior supervisor Tracy and supervisors Beckie & Lucy. Their team consists of Serena, Natalia, Jess, Charlotte, Jack, Mae, Kiera, Ben and Ed. We think we have a great team to look after you!

**Our housekeeping team** Don't forget the unsung heroes Trina and Harley support us by keeping the whole place gleaming (including the 10 bedrooms upstairs).

**Sally & Dave** After reopening The Throckmorton in 2014 we worked tirelessly to build the business to its former glory. While we are a little less 'hands on' these days but we are still very much involved in the Throckmorton. We work very closely with the team and our suppliers to ensure the quality of food, drinks, standards and service are of a great level meaning that you get a fabulous experience.

## *And Our Suppliers*

All of our suppliers are focussed on quality, consistency and reducing food miles by sourcing locally. Our meat comes from 'Barry the Butcher' in Stratford, who source the very top quality meat. The beef is hung on the bone for a minimum of 28 days to give it a full distinctive flavour. Our fresh fish and seafood is delivered 6 days a week from M&J Seafoods who source directly from fishermen to ensure you get the freshest catch. Our fresh greengrocery is supplied by A M Bailey in Stratford. The products that we don't make in our kitchen are all made (mostly by hand) by local producers such as A W Lashfords, Bennetts ice cream in Worcester and Le Petit Croissant bakery at Lower Clopton.

We hope you enjoy your visit,

*Sally and Dave*