



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 ^{GFO D}
- CHICKEN + HAM TERRINE + CHUTNEY + CROSTINIS ^{GFO D}
- BREADED WHITEBAIT + LEMON CRÈME FRAICHE ^{G D}

- CHICKEN ESCALOPE ROASTED NEW POTATOES + ASIAN SLAW ^{G D}
- HAND BEER BATTERED FISH (+£1) CHUNKY CHIPS + PEAS ^{GFO}
- SWEET POTATO + SPINACH CURRY + WILD/BASMATI RICE ^{VE}
- HAND CARVED HAM FREE RANGE EGG + CHUNKY CHIPS

DESSERT

- CRUMBLE OF THE DAY + CUSTARD ^{VG D}
- CHOCOLATE BROWNIE CHERRY SUNDAE ^{VG D}
- HOMEMADE EGG CUSTARD TART + CHANTILLY CREAM ^{VG D}

2 COURSES £10.95 - 3 COURSES £13.95

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
- CRISPY CALAMARI + JALAPENO TARTARE SAUCE ^{G D}
- GARLIC BREAD + ANTI PASTI OLIVES ^{VG D}

- FETA, BEETROOT + SUNDRIED TOMATO SALAD ^{VD}
- HALLOUMI FRIES + DEEP FRIED JALAPENOS ^{VG D}
- SATAY CHICKEN SKEWERS + CORIANDER SALSA ^{NG D}

- BREADED WHITEBAIT + LEMON CRÈME FRAICHE ^{G D}
- JUMBO BATTERED PRAWNS + SWEET CHILLI DIP +£2 ^G
- NACHOS + SALSA + JALAPENOS + MELTED MOZZARELLA ^{GVD}

INDIVIDUAL STARTERS

- GRILLED HALOUMI ON LENTIL SALAD ^{VD} £5.95
- PORK BELLY BITES + BOURBON MAPLE GLAZE £6.75

- SMOKED HADDOCK + SPRING ONION FISHCAKE + CURRY MAYO ^{DG} £6.55
- HOMEMADE SOUP OF THE DAY - SEE SPECIALS £4.45

- DUCK + PORT PATE + CHUTNEY + CROSTINIS ^{GFO D} £6.75
- CHICKEN/HAM TERRINE + CHUTNEY + CRISP TOASTS ^{GFO D} £6.25

MAIN COURSES

FROM THE LAND

MARKET MEAT CUT
PLEASE SEE SPECIALS MENU

- DUO OF PORK BELLY + BACON WRAPPED TENDERLOIN ^D
PARMENTIER POTATOES + BOURBON SAUCE + GREENS £16.25
- HOMEMADE STEAK + MUSHROOM SUET PUDDING ^{G D}
WHOLEGRAIN MUSTARD MASH + VEGETABLES + GRAVY £12.45

- FIVE SPICE MARINATED HALF ROAST CHICKEN
HONEY/GARLIC SAUCE + SKIN ON FRIES + ASIAN SLAW £14.45

- BONED + ROLLED SHREDDED BLADE OF BEEF ^D
MUSHROOM TARRAGON SAUCE + CRUSHED NEWS + VEG £16.95

- BREADED KATSU CHICKEN BURGER ^{G D}
CURRY MAYONNAISE + SALAD + SKIN ON FRIES £12.95

- SLOW BRAISED MOROCCAN SHANK OF LAMB
GIANT COUS COUS + CORIANDER SALSA £16.95

- LASHFORD'S HANDMADE FAGGOTS ^{G D N}
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 ^D
ANCHOVIES + NEWS + OLIVES + EGG + BEANS + TOMATOES £15.25

- HAND TPA BEER BATTERED FISH + CHUNKY CHIPS ^{GFO}
MUSHY OR GARDEN PEAS - SMALL £8.95 JUMBO £13.45

- BAKED SEA TROUT + CRUSHED NEW POTATOES ^D
MUSHROOM TARRAGON SAUCE + BEETROOT + SAMPHIRE £14.45

- SEAFOOD MORNAY OF SMOKED HADDOCK + PRAWNS + TROUT
PARMENTIER POTATOES + VEGETABLES ^{G D} £13.45

- HOMEMADE KING PRAWN CURRY ^{GFO}
WILD/BASMATI RICE + FLATBREAD + MANGO CHUTNEY £13.45

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

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 CHUNKY CHIPS ^{GFO}
- BOURBON OR PEPPERCORN SAUCE ^{G D} £2.35 EACH

- 8OZ GOURMET STEAK BURGER ^G
TOMATO RELISH + SALAD + SKIN ON FRIES £12.45
ADD CHEESE ^{VD} +£1 ADD BACON +£1

FROM THE GARDEN

- FETA, BEETROOT + SUN DRIED TOMATO SALAD ^{VGFO D}
DRESSED LEAVES + NEW POTATOES + CROUTONS £11.95

- SWEET POTATO + SPINACH CURRY ^{VEO GFO}
WILD/BASMATI RICE + FLATBREAD + MANGO CHUTNEY £10.95

- AROMATIC GARDEN BURGER ^{VG}
SKIN ON FRIES + ROASTED TOMATO RELISH + ASIAN SLAW £10.95

- BAKED STUFFED ONIONS ^{VE GFO N}
SULTANAS + WALNUTS + SPICED GIANT COUS COUS £11.25

SIDE ORDERS

- HAND CUT CHUNKY CHIPS ^{VE} £2.95
- SKIN ON FRIES ^{VE} £2.95
- SWEET POTATO FRIES ^{VE} £3.75

- GARLIC BREAD ^{VG D} £2.65
- GARLIC BREAD WITH CHEDDAR CHEESE ^{VG D} £3.25
- HOMEMADE ASIAN SLAW ^{VG D} £3.25

- HAND BATTERED ONION RINGS ^{VGFO D} £2.25
- DRESSED MIXED SALAD ^{VE} £1.95
- BASKET OF STEAMED VEGETABLES ^{VE} £2.25

PUB CLASSIC

MONDAYS

TWO MAINS £15

LASHFORDS HANDMADE FAGGOTS
MASH + MUSHY PEAS ^{G D N}

LARGE 'TPA' BATTERED HADDOCK
HAND CUT CHUNKY CHIPS + PEAS ^{GFO}

HAND CARVED HAM (SERVED COLD)
EGGS, TOMATO + CHUNKY CHIPS

SWEET POTATO + SPINACH CURRY
WILD/BASMATI RICE + CHUTNEY ^{VE}

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

SEAFOOD MORNAY
PARMENTIER POTATOES + VEGETABLES ^{G D}

LARGE 'TPA' BATTERED HADDOCK
HAND CUT CHUNKY CHIPS + PEAS ^{GFO}

SMOKED HADDOCK + SPRING ONION FISHCAKES
CURRY MAYO + SALAD + FRIES ^{G D}

5 to 7pm

FIXED PRICE

Sunday

ROAST

2 Courses 3 Courses

£13.95 £16.95

12 to 9pm



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MAIN MENU

A Little About Our Team

General Managers Our new managers have been appointed and we are looking forward to them joining our team. With a wealth of experience in pubs, restaurants and hotels they will be an asset to our business. In the interim period Sally and Dave are back to the helm working with the team to deliver you a fabulous experience.

Our chefs and kitchen team Sous chef Tom in command of the day to day running, supported by chefs Beckie, Tony, Iona & Chloe (both progressing well in their chef roles under the apprenticeship scheme) and they are all assisted by Jenny, Kiera, Jamie, Thomas, Patryk, Kiera, 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 supervisors Tracy and Fran, and supervisors Beckie & Lucy. Their team consists of Becky, Serena, Sophie, Jess, Charlotte, Jack, Mae, Laura, Ellie and Leah. We think we have a great team to look after you!

Our housekeeping team don't forget the unsung heroes, Trina, Jodie 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