

THE CHERINGTON

Early Autumn Mains

Sharers

Bread board for two chef's artisan bread selection, roasted pepper & hazelnut tapenade, aged balsamic, olive oil (v,da,ga) **12.5**
Whole oven baked camembert plum & tomato chutney, grilled sourdough (v,ga) **16**

Small Plates

Cheddar, blue cheese & goat's cheese croquette celery & crystallised walnut salad, sweet & spicy sriracha sauce (v) **8.5**
Confit pork cheek & apple tortellini ginger scented root vegetable spaghetti, lemongrass & basil consommé **9.5**
Smoked duck liver parfait five spice & port gel, homemade toasted brioche (ga) **8.5**
Steamed mussels garlic & parsley cream sauce, grilled sourdough (ga) **9/17**
Marinated buffalo cauliflower wings curried herb mayonnaise (ve,g) **7.5**

À La Carte

Braised Ox cheek horseradish & cream cheese mash, braised red cabbage, caramelised onion & port gravy (g) **22**
Venison wellington buttered cavolo nero, roasted turnips & fennel, red wine & blackberry jus **26**
Oriental spiced tofu, tahini & noodle salad crispy saffron tapioca (ve) **15.5**
Corn fed chicken supreme fig & smoked pancetta mousse, pickled & pan roasted maple carrots, Jansson's temptation, confit tomato & tarragon jus **19**
Chef's fish of the day Jerusalem artichoke risotto, buttered Autumn greens, onion pearls, Sauvignon, cardamom & beetroot velouté **M/P**
Lemon & lime battered haddock thick cut chips, crushed minted garden peas, tarragon & garlic aioli, curry sauce (g,d) **16.5**
21 day aged 8oz sirloin steak parmesan, red onion & rocket salad, grilled beef tomato, garlic mushroom, sriracha & harissa marinated onion rings, hand cut chips, café de Paris hollandaise (g,da) **33**

Burgers

All of our burgers are served with pickled gherkins, sliced beef tomatoes, baby gem, garlic & onion thick cut chips
Brisket & flank burger smoked pancetta hash, caramelised 'Butty Bach' onions, sriracha & harissa mayo, smoked Applewood (ga,da) **17.5 add crispy bacon 1**
Southern fried chicken burger buttermilk, yoghurt, lemon, thyme & oriental spiced chicken, crispy bacon, smoked Applewood, chilli mayo, maple syrup **17.5**
Chickpea, squash, lentil & quinoa burger butterbean, ginger & coriander falafel, basil & tomato salsa, vegan cheese (ve,ga) **16**

Sides

'Jansson Temptation' creamy Swedish potato bake **5.5**
Cherington house salad pickled French breakfast radish, celery, crispy root vegetable, mixed leaves, vinaigrette (ve,g) **4**
Garlic thick cut chips (v,g) **4**
Buttered green beans & seasonal cabbage (v,g) **4.5**
Chilli roasted maple carrots (g) **4**
Cream cheese mash **4**

Suppliers Meat - Barry the Butcher, Stratford upon Avon, Oxford Fish - Kingfisher, Birmingham, Fruit & veg - Four Seasons, Swindon
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v vegetarian ve vegan vea vegan adaptable g gluten free ga gluten free adaptable d dairy free da dairy free adaptable

Please ask for any additional allergy information. Dishes may contain traces of nuts. Fish can contain bones. Puddings may contain calories. Any weights are shown uncooked. We're only human, if we make a mistake, please do let us know. We can help you, Trip Advisor can't! If you loved it, please tell your friends & family. Our staff receive 100% of any tips.
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