

# **The Winterton Arms**

## **A La Carte Menu**

### **Entrees:**

<b>Cream of Mushroom Soup</b> home cooked with passion and plenty of cream, with ciabatta	<b>£6.00</b>
<b>Game terrine</b> , locally sourced, freshly prepared, served with salad and home baked bread	<b>£8.00</b>
<b>Salmon Gravlax</b> on a muffin with a poached free range egg and Hollandaise sauce	<b>£8.50</b>
<b>Crab Arancini</b> and chilli pepper sauce	<b>£7.50</b>

### **Mains:**

#### **Rib Eye steak**

Surrey Hills grass fed Beef Rib Eye Steak, napped to perfection with a flat mushroom, tomato, hand cut chips, home-made onion rings and a choice of Béarnaise or peppercorn sauce

**£22.00**

#### **Duo of Pork**

Best of British Pork belly and fillet, outdoor reared near Stonehenge, served with black Pudding potato croquet, creamy bacon Savoy cabbage, maple syrup and sparkling cloudy cider jus

**£16.00**

#### **Chicken breast**

Pan fried free range tender chicken breast served with truffle mash, seasonal veg and a Merlot jus

**£14.50**

#### **Pork Chop**

Orchard Farm Pork chop served with sautéed new potatoes, red cabbage, mange tout and a peppercorn sauce

**£14.50**

#### **Lamb Rump**

The finest Surrey raised Lamb rump served with sweet red cabbage, baby carrots, sprouting broccoli, Buttered new potatoes and a lamb jus

**£15.00**

#### **Barbary Breast of Duck**

Pan fried French Canard Passion Barbary Duck served on a bed of Asian vegetable, bok choy, sprouting broccoli, mangetout, fresh chilli, confit duck leg, sweet potato Bon Bons with almonds, coconut and Ben's own Thai paste, served with a rich Jus Lie

**£17.00**

### **Desserts:**

<b>Sticky toffee pudding</b> , toffee sauce and vanilla ice cream	<b>£6.50</b>
<b>Chocolate brownie</b> , chocolate sauce and chocolate ice cream	<b>£6.50</b>
<b>Crème caramel</b> , poached pear and biscotti biscuit	<b>£7.00</b>
<b>Ice cream</b> and sorbet	<b>£5.50</b>
<b>Chocolate marquise</b> , caramel popcorn & caramel ice cream	<b>£7.50</b>

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## Bar Menu:

<b>Sausage and mash</b>	£12.50
Three scrumptious locally made sausages, mash and onion gravy	
<b>Thai Red Curry Chicken</b>	£13.00
<b>Vegetarian</b>	£8.00
Winterton special Thai red sauce, succulent chicken or vegetables, with rice	
<b>Pie of the day – please see our specials board</b>	£12.50
Served with a choice of mash or new potatoes and veg of the day	
<b>Catch of the day</b>	£12.00
Fish and chips at its best!	

## From the grill:

Steaks served with chips, flat mushroom and tomato	
<b>8 oz. Rump steak</b>	£15.50
<b>Rib Eye steak</b>	£19.00
<b>Sauce: Peppercorn</b>	£2.00
Burgers served with chips, on ciabatta with salad – add cheese or bacon	£1.00
<b>8 oz. Gourmet beef burger</b>	£12.00
<b>Chicken burger</b>	£11.00
<b>Halloumi burger</b>	£10.00
<b>Rump Steak and fried onion baguette, fries and salad</b>	£10.50

## Snacks and Sides:

<b>Oven roasted camembert in rosemary oil, with pita and cranberry</b>	£7.50
<b>Chicken wings in barbeque sauce</b>	£5.00
<b>White bait with tartare sauce</b>	£5.00
<b>Chips</b>	£3.00
<b>Onion rings</b>	£3.00

## Children's Menu: (All £5.00)

<b>Fish fingers and chips</b>
<b>Pizza and chips</b>
<b>Sausages and chips</b>
<b>Mini chicken Kiev and chips</b>

## Desserts:

<b>Sticky toffee pudding, toffee sauce and vanilla ice cream</b>	£6.50
<b>Chocolate brownie, chocolate sauce and chocolate ice cream</b>	£6.50
<b>Ice cream selection: vanilla, strawberry and chocolate</b>	£5.50

# **The Winterton Arms**

## **Christmas Season Menu**

*Available 2-24 December 2015*

### **Starters:**

<b>Soup of the day</b>	<b>£6.00</b>
<b>Black peppered Carpaccio</b>	<b>£7.50</b>
<b>Crab Arancini</b>	<b>£7.50</b>
<b>Smoked mackerel mouse terrine</b>	<b>£8.00</b>

### **Traditional Christmas Dinner:**

<b>Turkey and stuffing served with roast potatoes, Brussels sprouts and chestnuts, Carrots, pig in blanket, red cabbage, Yorkshire pudding, gravy and Cranberry</b>	<b>£15.00</b>
<b>Belly of pork, chestnuts, Dauphinoise potatoes, red cabbage, broccoli, Carrots and pork cider jus</b>	<b>£15.50</b>
<b>Pan fried Duck breast, sweet potato bon bons, Asian stir fried vegetables, with a plum duck sauce</b>	<b>£17.00</b>
<b>Pan fried Cod, tarragon mash, leek and fish sauce</b>	<b>£14.50</b>
<b>Wild Mushroom linguine, with oven roasted Mediterranean vegetables</b>	<b>£10.50</b>

### **Desserts:**

<b>Christmas pudding and brandy cream</b>	<b>£6.50</b>
<b>Panna cotta and mulled wine syrup</b>	<b>£6.00</b>
<b>Lemon tart with raspberry sorbet and puree</b>	<b>£6.50</b>
<b>Cheese board</b>	<b>£8.00</b>

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# **The Winterton Arms Christmas Day Menu**

*Enjoy five courses for £65*

## **Prosecco Welcome & Canapés**

Choice of White or Blush Prosecco

### **Starters:**

Soup of the day served with garlic croutons

Double baked Stilton Soufflé

Trio of Salmon – gravlax, smoked salmon & salmon mouse served with a kitchen baked mini loaf & homemade chutney

Stonehenge Farm Ham Hock terrine served with a mini loaf

### **Mains:**

Steam roasted Turkey & stuffing served with duck fat roasted potatoes, cranberry & turkey jus

Surrey Beef of Wellington & stuffing served with roast potatoes & beef jus

Pan Fried Sea Bass, Parmentier potatoes, mange tout and Pernod Fish Sauce

Nut roast and stuffing served with roast potatoes and a vegetarian jus

*The Turkey, Beef & Nut roast are served with Brussels sprouts and chestnuts, broccoli, roasted parsnips, carrots, pig in blanket, port braised red cabbage, Yorkshire pudding and jus*

### **Desserts:**

A medley of

Christmas Pudding served with Brandy cream

Mulled wine panna cotta

Chocolate Marquise

### **To Finish**

Mince Pies

Coffee or Tea

**£65.00 per person. Children under 12 £25. Kindly pre order your choices before 15 December to facilitate preparation and service. Deposit confirms reservation. Telephone 01428-682245.**

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**The Winterton Arms**  
***Taste of Thai Tuesday (Sample menu)***  
Served Tuesday 12pm to 3pm & 6pm to 9pm

By now it's no secret that the entire hospitality team at The Winterton Arms are extremely passionate about many styles of cuisine, cooking and great food. A definite favourite stands tall – that being our *Taste for Thai* cuisine.

We decided to turn Tuesday into *Taste of Thai* day at The Winterton Arms. Led by our Head Chef Ben and his Sous Chef Dan, who have substantial experience in creating authentic Thai dishes that are bright, fresh and full of intense flavours, we have created Taste of Thai Tuesday. The team has had plenty of fun (and Singha beers) putting together a range of our versions of this vibrant cuisine. We plan to bring you a genuine Taste of Thai on Tuesdays. Think rich curries, our own elaborate pastes full of aromatic ingredients, tamarind juice, Ben's own powerful fish sauce, roasted peanuts for crunch, creamy coconut milks, turmeric, coriander, chilli's, sticky Jasmine rice, galangal, lemongrass, satay and then make the call. Call us on 01428 682245 to book your Tuesday Taste of Thai at The Wint. Enjoy two Thai courses and a Singha beer or a glass of wine for £20. Bookings are essential.

**Enjoy two courses for £20 including a Singha beer  
(or a glass of wine, Fosters lager or an ale of your choice)**

**Starters**

***Thot man Khaophot***

Pan fried southern Thailand inspired spicy fish cakes with our homemade sweet chilli sauce

***Sate Gai***

Marinated chicken skewers with nam chime sate (peanut sauce)

***Duck spring rolls***

Our version of this traditional Thai comfort food will make you believe you are in Phuket!

***Hoi Tot Tempura Vegetables***

This healthy Thai dish is super yummy!

**Mains**

***Kaeng Khiao Wan***

Made with our own aromatic red paste, full of vibrant flavours and served with Kao Hom Mali (sticky coconut Jasmine rice)

***Gaeng Kari Gai***

A green southern Thailand inspired lamb curry

***Kaeng Phet***

Our twist of wok fried Thai sirloin curry with peppers, onions, oyster sauce and lime noodles

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# The Winterton Arms

## Steak Night

Wednesday Nights 6pm to 9pm

At our old roots in South Africa Steak Night is also a very important night of the week at any self respecting pub and restaurant. Having the supply of a truly great and reliable butcher who is proud of his wares is paramount to the success of any great chef and his steak night.

For our Head Chef Ben Sturgess and his Sous Chef Dan Brimbecombe choosing a bespoke butcher was made easy for them. Their first choice RG Young & Son is situated in the heart of Chiddingfold just over a mile away from us and falls in line with our policy of supporting the best local fresh produce purveyors of fine foods. Both Ben and Dan are made welcome by Gary Young and his friendly son Sam and are often found in their cutting rooms choosing the finest cuts available in Surrey. Over the years RG Young & Son have secured supply from the finest of Surrey's farmers. The Winterton Arms is proud to be the only local Chiddingfold establishment supporting Gary and Sam and trust that our labours do justice to their fine 30 day aged cuts.

### Wednesday Night Steak Menu

*Steaks are served with chips, flat mushrooms and tomato*

*A complimentary drink is served with all Steak Night orders. Please choose between red house wine, white house wine, Fosters lager, Stowford Press cider and Otter Bitter ale.*

<b>Two rump steaks and two drinks</b>	<b>£25</b>
<b>Two sirloin steaks and two drinks</b>	<b>£35</b>
<b>Two Rib Eye steaks and two drinks</b>	<b>£39</b>
<b>Two fillet steaks and two drinks</b>	<b>£55</b>
<b>Sauces – we have an ever changing range – discuss with your waitron</b>	<b>£3</b>

Please feel free to order any other dishes or desserts off our normal A La carte menu or our Bar menu which is still available 12pm to 3pm and 6pm to 9pm.

During the week our other special menus are:

Mondays OAP & Student 30% Off Meal discount

Taste of Thai Tuesdays

Thursday Dish & Drink of the Day for a Tenner

The Surrey Sunday Roast

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