

Guest Ale Today



Hogs Back TEA 4.2%

'a delightful amber ale from neighbouring Surrey; natural malt sugars give a full flavor & a long dry finish'

THE CUMBERLAND ARMS

Menu

November 2018



Kitchen open:
12pm - 9:30pm

Gin of the Month



BROKEN HEART

GIN

Distilled in the Pure South of New Zealand

'an elegant gin comprising of fresh citrus flavours & a hint of rosemary with a remarkable story of friendship at its heart'

Broken Heart & Tonic £7.50

Sunday Roasts

Roast corn-fed chicken - bread sauce £17

Roast rump of beef - horseradish & Yorkshire pudding £18.50

Roast Gloucester old spot belly of pork - baked apple & crackling £17

all served with roast potatoes, parsnips, glazed carrots, sautéed greens & red wine jus

(v) Parsnip & celeriac soup, wild mushrooms, sage & truffle oil £6.50

(v) 'Bruschetta di Pomodoro' - grilled Toscana bread - tomato, basil & rocket £6.50

(v) Burrata & black fig salad - pomegranate, pine nuts, Focaccia & Fontodi olive oil £8.50

(v) Caesar salad 'Cardini' - pangrattato, anchovies, parmesan £7.50 - grilled chicken £11.50

Roast pheasant & ham hock terrine - spiced pineapple chutney & brioche toasts £8

Roast pear & confit duck, watercress, black pudding & sweet chilli relish £8.50

Hot-smoked salmon, puy lentil & chicory salad, salsa verde £8.50

'Calamari' - Deep-fried squid & aioli £8

Antipasti platter (to share) £16

Prosciutto, Speck, Salami Milano & Finocchiona,

crostini fegato, mozzarella & roast tomatoes & grilled courgette

(v) Spinach & ricotta ravioli - butter, sage, walnuts & parmesan £10/£14

Penne with Italian sausage ragú, tomatoes, oregano, cream & parmesan £10/£14

'Pappardelle al Cinghiale' - wild boar ragú, tomato, red wine & rosemary £10/£14

(v) Roast pumpkin risotto - chestnuts, amaretti, cinnamon & parmesan £9.50/£13.50

Pan-roasted fillet of halibut - savoy & black cabbage gratin, roast pink fir potatoes £21

Grilled Italian sausages - roast garlic mash potatoes & red onion marmalade £15

Salmon & dill fishcakes - sautéed spinach - hollandaise £15

Children's Menu

Junior Roast - all roasts £7.50

Penne with butter & parmesan £5.50

Junior Fishcakes £7.50

Side Orders £3.50

Hand-cut chips

Mashed potatoes with roasted garlic

Rocket & parmesan salad

While we make every effort to ensure that all our dishes are allergy free we cannot guarantee this

Please inform your waiter of any food allergies before ordering

A discretionary 12.5% service charge will be added to all dining tables

Afters...

Desserts

Selection of Jude's ice creams £2 per scoop:

Vanilla - Chocolate - Strawberry
- Salted Caramel - Pistachio

Sticky toffee pudding & vanilla ice cream £6.50

Profiteroles & dark chocolate sauce £6.50

Tarte Tatin & ginger ice cream £6.50

Dessert Wine

Tawny Port, 10yr old, Quinta do Infantado - 100ml Gls £5.40 - 37.5cl Btl £19.50
Muscat de Rivesaltes, Domaine De Cazes, 2006 France - 125ml Gls £6 - 37.5cl Btl £17.50
La Beryl, Chenin Blanc, Fairview, parl, 2009, South Africa 50cl £22
Vin Santo, 'Tegrino,' Cantine Leonardo, 2004, Tuscany 50cl £27

Coffee & Tea

Espresso £1.80 Double Espresso £2.10 Americano £2.10 Cappuccino, Latte, Flat White, Hot Chocolate £2.70
Irish Coffee £6.50 Teas - Earl Grey, English breakfast, Green, Peppermint, Chamomile £1.80

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