

THE LORD RAGLAN

SUNDAY & BANK HOLIDAY MENU

SMALL PLATES

3 SMALL PLATES FOR £17.95
5 SMALL PLATES FOR £29.95

HUMMUS /vg Warm pitta, marinated olives	£6.45
SALT & PEPPER SQUID Garlic mayo	£7.95
CRISPY CAULIFLOWER BITES /v Chipotle hot sauce	£6.95
HALLOUMI FRIES /v Sweet chilli, pomegranate, mint yoghurt	£6.45
BAO BUNS CHOICE OF: Sticky pork belly / Chicken / Grilled aubergine & red pepper /vg	£8.45
BUTTERMILK FRIED CHICKEN Pesto mayo	£8.45
TANDOORI CHICKEN SKEWERS Mint yoghurt, lemon juice	£7.95
VEGGIE SPRING ROLLS Dipping soy sauce 6 for £6.95 15 for £14.95	

MAINS

PIE OF THE DAY /v option available Mash or Chunky Chips, seasonal greens, proper gravy	£16.95
FISH & CHUNKY CHIPS Ale battered haddock, tartar sauce, mushy peas, curry sauce	£16.45
SAUSAGE & MASH Cumberland sausages, Seasonal greens, proper gravy	£14.95
WARM MEDITERRANEAN TART /vg Mediterranean vegetables, salad, skin on fries	£11.95

SHARING ROAST

FOR TWO

Served in our famous monster Yorkie
with your choice of three meats
& a jug of proper gravy

£33.95

ROASTS

All roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkie & proper gravy

LEG OF LAMB Mint sauce	£17.95	PORK BELLY Apple sauce	£15.95
RIBEYE OF BEEF Horseradish sauce	£17.95	MUSHROOM & CASHEW WELLINGTON /vg	£14.95
CORNFED CHICKEN SUPREME Stuffing	£15.95	JUNIOR ROAST 12 and under	£8.50

DESSERTS

STICKY TOFFEE PUDDING /v Warm custard or vanilla ice cream	£6.95
VANILLA CHEESECAKE /vg Blueberry compote	£6.95
CHOCOLATE & CLEMENTINE TART	£6.95
SUMMER BERRY ETON MESS Strawberry sauce	£6.95
ICE CREAM /vg Three scoops of ice cream Ask server for flavours	£5.45

SIDES

BEER BATTERED ONION RINGS /vg	£3.95
SKIN ON FRIES /v	£3.95
CHUNKY CHIPS /v	£3.95
CAJUN FRIES /v	£4.45
TRUFFLE & PARMESAN FRIES	£4.95
CHIPOTLE SLAW /v	£3.95
SEASONAL GREENS	£4.45
NEW POTATOES Garlic herb butter	£4.45

SHARERS

CHICKEN WINGS Choice of: Hot Sauce / BBQ / Korean 6 for £6.95 / 15 for £15.95	
DIRTY FRIES Cheese, spicy mayo, jalapeños, crispy onion + ADD: Pulled Pork	£11.95 £3.95
NACHOS Guacamole, salsa, sour cream, jalapeños + ADD: Pulled Pork	£9.95 £3.95
SMOKED MEAT BOARD Baby back ribs, pulled pork, chicken wings, sausages, pickles, slaw, cob corn, fries £16.95 per person – Minimum 2 people	

BURGERS

SERVED WITH SKIN ON FRIES

Upgrade fries for + £1.95
Truffle & parmesan / Cajun / Chunky chips

BIG RAGLAN Aged beef, pulled pork, smoked Monterey Jack, lettuce, tomato, pickles	£16.95
BB BURGER Aged beef, streaky bacon, blue cheese, red onion jam, lettuce, pickles	£16.95
CLASSIC Aged beef, burger sauce, lettuce, tomato, pickles + ADD: Cheese	£14.45 £0.95
BUTTERMILK FRIED CHICKEN Garlic mayonnaise, pickles, lettuce, tomato	£14.95
KOREAN FRIED CHICKEN Kimchi slaw, miso mayonnaise, lettuce	£14.95
MAC DADDY BURGER Aged beef, American cheese, burger sauce, bacon, mac & cheese croquette, onion jam, pickles, lettuce	£17.95
PLANT BURGER /vg Burger sauce, vegan cheese, pickles, lettuce, tomato	£14.95
HALLOUMI /v Aubergine, red pepper, lettuce, tomato, pesto mayo + ADD EXTRAS	£14.95 £1.00
Streaky bacon / Onion rings Jalapeños / Onion chutney	

ALLERGIES

Before you order your food & drink, please inform a member of staff if you have
a food allergy or intolerance /v – VEGETARIAN /vg – VEGAN

BURGER MONDAY
Any burger + beer, wine or
soft drink £14.95

RIB TUESDAY
BBQ baby back ribs, 'slaw,
fries + beer, cider, wine
or soft drink £17.95

WINE WEDNESDAY
£5.00 OFF all bottles
of wine & fizz all day

STEAK THURSDAY
Steak, fries, sides + beer,
cider, wine or soft drink
Ribeye £17.95 Fillet £18.95

TAPAS FRIDAY
4 small plates + a bottle
of house wine
£29.95

WINE LIST

WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON'S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	6.90	9.30	27.45
DRY WHITE – MARCEL HUBERT	France	Fruity & dry, easy-drinking wine	5.60	7.50	22.45
CHABLIS – ALAIN GEOFFROY	France	Steely & refreshingly dry, mineral & tropical notes	8.30	10.95	32.95
CHENIN BLANC – KLEINDAL	South Africa	Pear, guava & ripe yellow stone fruits, crisp & fresh	6.80	8.95	26.95
CHARDONNAY – ST MARC /VG	France	Juicy, white peach & tropical fruit on the nose	6.95	9.40	27.95
SAUVIGNON BLANC – CONCHA Y TORO	Chile	Fresh & bright, citrus, gooseberry & pear fruits	6.95	9.40	27.95
RIOJA BLANCO – EL COTO	Spain	Un-oaked made using mainly Viura, zesty acidity	7.30	9.70	28.95
SANCERRE – DOMAINE FLEURIET	France	Refined & elegant, generous, stone-fruit flavours	8.80	11.70	34.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	7.30	9.70	28.95
PINOT GRIGIO	Italy	Typically crisp & elegant, almondy	6.80	8.95	26.95
PLUMA VINHO VERDE DOC – CASA SANTOS LIMA	Portugal	Zippy, lively, citrus fruit with a touch of a spritz	6.50	8.70	25.95
LAXAS ALBARIÑO	Spain	Pineapple & mango with refreshing citrus flavours	8.30	10.95	32.95
GAVI DI GAVI – DOCG CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	8.30	10.95	32.95
SAUVIGNON BLANC – CLOUDY BAY 2019	New Zealand	Citrus, stone fruits & herbs nose, fresh mineral palate	–	–	41.95

RED WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT NOIR – LOS GANSOS	Chile	Enveloping, velvety, rich but refreshing with light tannins	6.90	9.30	27.45
CABERNET SAUVIGNON – CONCHA Y TORO	Chile	Fruit-bomb with a lush black gateaux flavour	6.90	9.30	27.45
CÔTES DU RHÔNE	France	Strong white pepper smell, sweet, spicy red cherry taste	6.90	9.30	27.45
BEAUJOLAIS – CÔTES DE BROUILLY	France	Refreshing light-bodied wine, subtle strawberry flavours	7.80	10.40	30.95
SHIRAZ – THE LANDINGS /VG	Australia	Blackcurrant, plum fruit, hint of spice	6.95	9.40	27.95
RICH & FRUITY RED – MARCEL HUBERT	France	Typical southern blend, ripe & juicy	5.60	7.50	22.45
BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION	France	Strong blackcurrant & a long finish	8.50	11.40	33.95
MERLOT – CONCHA Y TORO	Chile	Red black fruit combine, mocha, hints of ripe fig	6.95	9.40	27.95
RIOJA CRIANZA – SIGLO	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	7.80	10.40	30.95
MALBEC – TRIVENTO	Argentina	Mouth watering & voluptuous with juicy soft tannins	7.80	10.40	30.95
PINOTAGE – KLEINDAL	South Africa	Plum, blackberry, full bodied, hints of prunes & banana	6.95	9.40	27.95
AMICONE	Italy	Full bodied, blackberry flavours, hint of oak & spice	7.30	9.70	28.95
PRIMITIVO SALENTO DOPPIO	Italy	Juicy red plums & red cherries – rounded, warm & silky	7.30	9.70	28.95
NUITS ST GEORGES IER CRU LA RICHEMONE 2014	France	Velvety smooth red, ripe fruit character, big soft tannins	–	–	59.00
CHATEAUNEUF DU PAPE – GRAND TINEL 2012	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	53.00
MARGAUX – RESERVE D'ANGLUDET 2015	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	49.45
ST JULIEN – FIEFS DE LAGRANGE 2014	France	Soft & round palate, notes of fresh black fruits & spices	–	–	54.95

ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
BLUSH ROSÉ – CONCHA Y TORO	Chile	Berries, rose petals, ripe, generous, long dry finish	6.95	9.40	27.95
PINOT GRIGIO BLUSH – CA DEL LAGO /VG	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	6.50	8.70	25.95
ZINFANDEL ROSÉ – HIGHBRIDGE	USA	Sweet, strawberry bubblegum	6.80	8.95	26.95
PROVENCE – HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	7.95	10.70	31.95
WHISPERING ANGEL CHATEAU D'ESCLANS 2020	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 22.95	Bottle: 39.95	Magnum: 75.00



WINE WEDNESDAY

£5.00 OFF ALL BOTTLES OF WINE & FIZZ ALL DAY

CHAMPAGNE & SPARKLING

	Country of origin	Tasting Notes	200ml bottle	125ml	Bottle
PAUL LANGIER BRUT NV	France	Celebratory champagne, fruit, soft, appealing acidity	–	6.95	29.95
LANSON BLACK LABEL NV	France	Light, dry, persistent mousse & a fruit finish	–	–	47.95
PROSECCO SPUMANTE	Italy	Elegant, delicate lemon flavours, fine bubbles	9.45	–	26.95
PROSECCO SPUMANTE ROSÉ	Italy	Delicate red berry notes, crisp, refreshing style	9.45	–	26.95

DESSERT WINE

	Country of origin	Tasting Notes	125ml
SAUVIGNON BLANC 'LATE HARVEST'	Chile	Perfumed by the addition of late picked Viognier with ripe citrus, melon, pineapple, candied ginger, honey, quince, nutmeg & butterscotch	6.95

125ml glass available on request