



THE COLLEGE ARMS

BAR SNACKS & SHARERS

Amfissa, Kalamata & Nocellara olives (Ve) £3.5
Southern fried king prawns, honey & lemon mayonnaise † £7.5
Pulled beef croquettes, mustard mayonnaise £5.5
Scotch egg, beetroot piccalilli £5.5
Hand-raised pork pie, beetroot piccalilli £5.5
Crispy pork belly bites, spiced apple sauce £5.5
Baked Camembert, honey & blackberries, crunchy veg, warm sourdough (v) £13
Butchers platter, selection of cured & dried meats, terrine, houmous, olives & warm sourdough £15
British cheeseboard - six of the finest, walnut & fig bread, biscuits & chutney (v) £19

STARTERS

French onion soup, Welsh rarebit dough twist £6
Red onion & soft goats cheese tulip, fresh fig (v) £7.5
Spiced butternut squash, wild garlic & sage soup, truffle oil (Ve) £6
Pork & ham hock terrine, beetroot piccalilli £7
Southern-fried chicken, garlic mayonnaise £6.5
Kiln-smoked salmon, lemon, capers, sourdough † £8

MAINS

Corn-fed chicken schnitzel, roast garlic butter, green salad, fries £13
Hand-raised steak & ale pie, buttered mash, roast carrots, tenderstem broccoli £13.5
Pulled beef & bacon burger, smoked Cheddar, onion rings, mustard, pickles, fries £13
Beetroot & goats cheese tortellini, sage brown butter, parmesan, cherry tomatoes, pine nuts (v) £11.5
Outdoor-reared pork sausages, wholegrain mustard mash, onion rings, roast onion gravy £11
Beer-battered cod, minted mushy peas, tartare sauce, skin-on-chips † £13.5
Pan-fried trout, garlic prawns, buttered greens, sautéed potatoes † £14.5
Warm root vegetable salad, honey roasted carrots, parsnips, butternut squash, fig, kale, pine nuts (v) £11
Plant-based wellington, stuffed with Macsween's vegan haggis, red peppers, field mushrooms, curly kale & gravy (Ve) £14.5
Slow-cooked lamb shank, apricots, fresh thyme gravy, dauphinoise, buttered greens, roast carrots £17.5
Grass fed, dry aged rib-eye, garlic & herb mushroom, onion rings, skin-on-chips, rocket £23

We have a number of specials available each day. Please see our chalkboards or ask a member of the team for full details.

SIDES & SAUCES

Sweet potato fries £4 | Skin-on-chips £3.5 | French fries £3.5 | Tomato salad £3.5 | Dauphinoise £3.5 | Buttered seasonal vegetables £3.5
Cauliflower cheese £3.5 | Garlic sourdough £4.5 | Pepper sauce £2 | Stilton & garlic sauce £2

DESSERTS

Apple & blackberry flapjack crumble & custard (v) £6
Mulled wine poached pear, fresh fig & crème fraîche (v) £6
Chocolate fudge brownie, fresh berries, Jude's vanilla ice cream (v) £6.5
Dark & white chocolate Eton Mess, winter berries (v) £6.5
Proper sticky toffee pudding, Jude's vanilla ice cream (v) £6.5
Cheese plate for two to four, selection of British cheeses, biscuits, hazelnuts, fig chutney (v) £19

LIVENERS & SHARPENERS

Neck Oil | Beavertown Brewery
London | 4.3%
Landlord | Timothy Taylor Brewery
Knowle | 4.3%
Rhubarb Spritz
Rhubarb gin | lemon juice |
lemonade | bitters
Negroni
Gin | SweetVermouth | Campari

SOURDOUGH

Available Monday - Saturday 12-4pm
Taw Valley Cheddar, Branston pickle,
beef tomato, rocket, pickles (v) £7
Streaky bacon, lettuce, beef tomato,
rocket, maple mayonnaise £8
Beer-battered cod fingers,
tartare sauce, rocket † £7.5



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