



Here at The Meynell Ingram Arms we are proud to work with local artisan suppliers who share our passion for food and local providence. We are pleased to be working with Paul Shum Family Butchers, who are based in Yoxall and supplies our Beef, Lamb and Pork, which all come from a 20 miles radius of their shop. We are also proud to be working with Green Door Bakery, also based in Yoxall. This family run bakery produces all our breads baked daily.

Small Plates

Chorizo & Manchego croquettes, paprika aioli, Aleppo chilli	8.50
Korean fried chicken, sesame seeds, spring onion	8.50
King prawns, garlic chilli parsley butter, sourdough	10.50
Gin cured salmon, tapioca cracker, preserved lemon gel, lemon and dill creme fraiche (gf)	9.00
Red pepper hummus, pomegranate, roasted hazelnut, coriander, flatbread (ve)	7.50
Arancini, spinach & ricotta, preserved lemon mayo (v)	8.00
Crispy squid, chilli, spring onion, aioli	9.00
Baked halloumi, hot honey, thyme, Aleppo chilli, sourdough (v)	8.00
Mixed olives, kalamata & gorda olives (gf, ve)	7.50
Pork belly bites, hot honey glaze, picked coriander (gf)	7.50

Sharers

Baked Camembert, garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough (v)	18.50
Charcuterie board, salami, prosciutto, coppa, hummus, olives, artisanal bread selection & whipped butter	21.50
Bread & olive board, artisanal sourdough, sundried tomato focaccia, rustic baguette, rosemary focaccia, ciabatta, kalamata olive, Gorda olives, olive oil & balsamic dip (v)	12.50/18.50

Mains

Herb-crusted rack of lamb, Jersey Royals, carrot puree, tenderstem broccoli, port jus	24.50
Prawn & crab linguine, cherry tomato, parsley, preserved lemon, chilli	17.50
Chicken supreme, Pancetta wrapped greens beans, fondant potato, chicken and chive veloute (gf)	18.50
Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf)	17.50
Belly pork, black pudding croquette, chorizo jam, braised red cabbage, red wine jus	19.00
Chargrilled leek, spinach, preserved lemon and vegan ricotta risotto, crushed hazelnuts (gf) (ve)	16.00
Hand-raised chicken and leek pie, hispi cabbage, mashed potato, roasted carrots	18.50
28 day-aged 10 oz sirloin steak, triple-cooked chips, roasted cherry tomato, peppercorn sauce, watercress (gf)	29.50
Rib, chuck & bone marrow burger, brioche bun, streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	16.50
Crispy chicken thigh burger, brioche bun, gochujang mayo, iceberg lettuce, skin-on-fries	17.00
Red lentil dahl, Kimchi fried rice, chargrilled broccolli, lime & coriander (gf, ve)	15.50

Sides

Triple-cooked chips (gf) (ve)	5.50
Skin-on-fries (gf) (ve)	4.50
Mashed potato (gf) (v)	5.50
Tenderstem broccoli, toasted flaked almonds (gf) (v)	5.50
Truffle fries, 22 month aged Parmesan, truffle oil (gf)	7.50

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen, calorie and nutritional information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

