



@ the richmond arms, west ashling, 01243 572046, www.therichmondarms.co.uk

“It’s all about sharing”

We create our “Flats” to specialise in showcasing great local meats, seafood, vegetables and wild ingredients we pick from headgerows, woods and coastlines. Paper thin Arabic style flatbreads are the base to showcase our prime ingredients cooked in a woodfired oven at 500c degrees. Small plates are Tapas style.

Small Plates to Start

Serrano ham, peil de sapo melon, olives, guindillas and cornichons

Wood Roast Cauliflower in a kind of clean tandoori style

Gremolata crumbled Halloumi fries, tartare

Quince glazed wood roast Iberian “Pata Negra” Pork ribs

Wood roast chorizo, potatoes, onions and cider

Wood roast tiger prawns, rosemary & lemon

Seasonal Pizza

We serve these to you, to share, family style on the middle of the table, piping hot, straight from the oven!

Bowls of rocket salad to accompany.

Dessert

Wood roast banana, salted butterscotch, vanilla ice cream Or Wood roast berries, brandy and honeycomb

*Menu Priced at £27 per person for tables of 10 or over

*Exclusive use of the alley is available for minimum of 25 guests on Wednesdays & Thursdays and 40 guests on Fridays & Saturdays

*Please let us know of any allergies or intolerances before ordering.