



est. 2019

RAYLEIGH ARMS

Ferling

DESSERT

Chocolate Brownie Vanilla Icecream	6.00
Sticky Toffee & Salted Caramel Icecream	6.00
Vanilla Cheesecake with Berry Compote	6.00
Banana Split	6.95
Oreo Truffles with Vanilla Icecream	5.00
Icecream per scoop ADD 50p for cornet. Banana, Vanilla, Salted Caramel Chocolate, Strawberry & Mint	2.00
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Cheese Board - Classic with Brie, Stilton Cheddar, Onion Jam & Crackers	8.50

PIZZA

Homemade Stone Baked

Tuesday to Friday 5.30 - 8.30 Saturday 5 - 8.30pm

Margherita - Tomato, Mozzarella, Fresh Basil, Extra Virgin Olive Oil	10.00
Meat Feast - Tomato, Mozzarella, Ham, Pepperoni, Chicken	12.00
Pepperoni - Tomato, Mozzarella, Pepperoni	12.00
Veggie (Vegan Available) - Tomato, Mozzarella, Chargrilled Courgettes Aubergine, Mixed Peppers, Red Onion, Rocket, Extra Virgin Olive Oil	12.00
Calzones - Tomato, Mozzarella, Black Olives, Ham, Rocket Extra Virgin, Olive Oil	12.00
Hot Hot - Tomato Sauce, Mozzarella, Jalapeños, Peppers, Nduja Sausage	12.00
Caramalised Onion & Goats Cheese with Balsamic & Spinach	12.00
Extra Toppings	-
Pepperoni, Ham, Chicken, Olives, Peppers, Aubergine, Goats Cheese	1.50
Onions, Courgettes, Nduja Sausage (Hot) Sun Dried Tomatoes	-

Pizza Dessert

Pizza Oreo Flatbread Nutella, Grilled Marshmallows & Crushed Oreo Topping	6.00
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Tuesday to Friday 5.30 -8.30pm Saturday 5 - 8.30pm



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PIZZA

Homemade Stone Baked

Margherita - Tomato, Mozzarella, Fresh Basil, Extra Virgin Olive Oil	10.00
Meat Feast - Tomato, Mozzarella, Ham, Pepperoni, Chicken	12.00
Pepperoni - Tomato, Mozzarella, Pepperoni	12.00
Veggie (Vegan Available) - Tomato, Mozzarella, Chargrilled Courgettes	12.00
Aubergine, Mixed Peppers, Red Onion, Rocket, Extra Virgin Olive Oil	-
Calzones - Tomato, Mozzarella, Black Olives, Ham, Rocket	12.00
Extra Virgin, Olive Oil	-
Hot Hot - Tomato Sauce, Mozzarella, Jalapeños, Peppers, Nduja Sausage	12.00
Caramalised Onion & Goats Cheese with Balsamic & Spinach	12.00
Extra Toppings	-
Pepperoni, Ham, Chicken, Olives, Peppers, Aubergine, Goats Cheese	1.50
Onions, Courgettes, Nduja Sausage (Hot) Topping Sun Dried Tomatoes	

Dessert

Sides		Pizza Oreo Flatbread Nutella, Grilled	6.00
Garlic Pizza Bread 6"	3.50	Marshmallows & Crushed Oreo Topping	-
Add Cheese	4.00	Chocolate Brownie & Vanilla Icecream	6.00
House Slaw	2.50	Sticky Toffee	6.00
Garden Salad	3.50	Vanilla Cheese with Vanilla Compote	6.00
Olives	3.95	Banana Split	-
Chips	3.50	Two Oreo Truffles & One Vanilla Icecream	5.00
		Selection of Ice cream per scoop	2.00
		Cheese Board - Classic with Brie, Stilton	8.50
Boards		Cheddar, Onion Jam & Crackers	

Antipasto - Cured Meats, Olives, Cream Cheese Stuffed Pepper

Balsamic & Olive Oil with Sourdough £7.95

Antipasto Vegetarian - Stuffed Vineleaf, Carrot, Cucumber & Pepper Sticks with Olives

Cream Cheese Pepper, Humous & Pitta Bread £7.95

Bread & Oils - Selection of Breads with Balsamic & Oil £3.95

Wednesday - Friday

Lunch 12-2.30pm

Supper 5.30 -8.30pm

Saturday 12 -3.45pm



RAYLEIGH ARMS

Terling

Pizza Menu

Wednesday - Friday

Supper 5.30 -8.30pm

Saturday 5 - 8.30pm

LUNCH & SUPPER

Antipasto-Cured Meats, Olives, Cream Cheese Stuffed Pepper	7.95
Balsamic & Olive Oil with Sourdough	-
Antipasto Vegetarian-Stuffed Vineleaf, Carrot, Cucumber & Pepper Sticks, Olives, Stuffed Pepper, Humous & Pitta Bread	7.95
Bread & Oils, selection of Breads, Balsamic & Oil	3.95
Prawn & Crayfish Cocktail with Pitta Bread	7.95
Salt & Pepper Squid with Sweet Chilli Sauce	6.50

Rayleigh Fish & Chips with Homemade Tartare Sauce & Peas	13.50
Fish & Chips Small	10.50
Crab Linguine - Mango, Ginger, Chilli, Garlic, Cherry Tomato, Spring Onion, Garlic & Lime	13.00
Crab Linguine Small	10.00
Peri Peri Chicken Burger with Avocado, Slaw, Garnish & Chips	12.95
8oz Rayleigh Beef Burger, Cheese, French's American Mustard	13.50
Gherkin, Salad Garnish & Chips	-
5oz Sirloin Minute Steak, Double Egg & Chips	12.50
Breaded Homemade Monkfish Scampi, Tartar Sauce, Peas & Chips	13.50
Vegan Burger with Quinoa & Mushroom, Raw Radish Slaw, Avocado & Chips	11.95

SIDES

Garlic Bread 6" Ciabatta	3.50
Add Cheese	4.00
House Slaw	2.50
Garden Salad	3.50
Onion Rings	3.00
ChipShop Curry Sauce	1.50
Olives	3.95
Chips	3.50

Kids Under 12 Only

4 oz Cheese Burger & Chips	6.00
Sausages, Chips & Peas	6.00

DESSERT

Chocolate Brownie Vanilla Icecream	6.00
Sticky Toffee & Salted Caramel Icecream	6.00
Cheesecake of the Day	6.00
Banana Split	6.95
Oreo Truffles with Vanilla Icecream	5.00
Selection of Ice cream per scoop	2.00
Ask Staff for todays choice	-
Cheese Board - Classic with Brie, Stilton	8.50
Cheddar, Onion Jam & Crackers	-
Chicken or Fish Goujons Chips & Peas	6.00
Pasta Homemade Tomato Sauce	5.50

Kids Menu available with all menus, except Breakfast & Deli Bar

Wednesday - Friday

Lunch 12-2.30pm

Supper 5.30 -8.30pm

Saturday 12 -3.45pm



RAYLEIGH ARMS

Terling

Pizza Menu

Wednesday - Friday

Supper 5.30 -8.30pm

Saturday 5 - 8.30pm

LUNCH & SUPPER

Antipasto-Cured Meats, Olives, Cream Cheese Stuffed Pepper	7.95
Balsamic & Olive Oil with Sourdough	-
Antipasto Vegetarian-Stuffed Vineleaf, Carrot, Cucumber & Pepper Sticks, Olives, Stuffed Pepper, Humous & Pitta Bread	7.95
Bread & Oils, selection of Breads, Balsamic & Oil	3.95
Prawn & Crayfish Cocktail with Pitta Bread	7.95
Salt & Pepper Squid with Sweet Chilli Sauce	6.50

Rayleigh Fish & Chips with Homemade Tartare Sauce & Peas	13.50
Fish & Chips Small	10.50
Crab Linguine - Mango, Ginger, Chilli, Garlic, Cherry Tomato, Spring Onion, Garlic & Lime	13.00
Crab Linguine Small	10.00
Peri Peri Chicken Burger with Avocado, Slaw, Garnish & Chips	12.95
8oz Rayleigh Beef Burger, Cheese, French's American Mustard	13.50
Gherkin, Salad Garnish & Chips	-
5oz Sirloin Minute Steak, Double Egg & Chips	12.50
Breaded Homemade Monkfish Scampi, Tartar Sauce, Peas & Chips	13.50
Vegan Burger with Quinoa & Mushroom, Raw Radish Slaw, Avocado & Chips	11.95

SIDES

Garlic Bread 6" Ciabatta	3.50
Add Cheese	4.00
House Slaw	2.50
Garden Salad	3.50
Onion Rings	3.00
ChipShop Curry Sauce	1.50
Olives	3.95
Chips	3.50

Kids Under 12 Only

4 oz Cheese Burger & Chips	6.00
Sausages, Chips & Peas	6.00

DESSERT

Chocolate Brownie Vanilla Icecream	6.00
Sticky Toffee & Salted Caramel Icecream	6.00
Cheesecake of the Day	6.00
Banana Split	6.95
Oreo Truffles with Vanilla Icecream	5.00
Selection of Ice cream per scoop	2.00
Ask Staff for todays choice	-
Cheese Board - Classic with Brie, Stilton	8.50
Cheddar, Onion Jam & Crackers	-

Chicken or Fish Goujons Chips & Peas	6.00
Pasta Homemade Tomato Sauce	5.50

Kids Menu available with all menus, except Breakfast & Deli Bar

Tuesday -Friday Lunch 12-2.30 Supper 5.30 -8.30pm

Saturday Lunch 12 -3.45 Supper 5pm - 8.30

The Rayleigh Arms

Antipasto-Cured Meats, Olives, Cream Cheese Stuffed Pepper	7.95
Balsamic & Olive Oil with Sourdough	-
Antipasto Vegetarian-Stuffed Vineleaf, Carrot, Cucumber & Pepper Sticks, Olives, Stuffed Pepper, Humous & Pitta Bread	7.95
Bread & Oils, selection of Breads, Balsamic & Oil	3.95
Humous Duo Pots with Pitta Bread	4.50
Prawn Cocktail with Pitta Bread	7.95
Salt & Pepper Squid with Sweet Chilli Sauce	6.50

All Salads with choice of Dressing Balsamic, Honey & Mustard or Sweet Chilli	-
Piri Piri Chicken Salad	10.95
Char grilled 5 oz Steak Sirloin Salad with Toasted Cashew Nuts	11.95
Prawn Salad with a choice of Marie Rose or Dressings above	10.95
Roasted Vegetable Salad with Feta Cheese & Olives	8.95

Rayleigh Fish & Chips with Homemade Tartare Sauce & Garden or Mushy Peas	13.50
Fish & Chips Small	10.50
Crab Linguine - Mango, Ginger, Chilli, Garlic, Cherry Tomato, Spring Onion, Garlic & Lime	13.00
Crab Linguine Small	10.00
Peri Peri Chicken Burger with Avocado, Slaw, Garnish & Chips	12.95
8oz Rayleigh Beef Burger, Cheese, Ketchup, French's American Mustard	13.50
Gherkin, Salad Garnish & Chips	-
5oz Sirloin Minute Steak, Double Egg & Chips	12.50
Breaded Homemade Scampi, Tartar Sauce, Peas & Chips	13.50
Vegan Burger with Quinoa & Mushroom, Avocado, Slaw & Chips	11.95

SIDES

Garlic Bread 6" Ciabatta	3.50
Add Cheese	4.20
Chips	3.50
Add Cheese	4.25
ChipShop Curry Sauce	1.50

SIDES

House Slaw	3.50
Garden Salad	3.50
Onion Rings	3.50
Olives	3.95

Kids Under 12 Only

4 oz Cheese Burger & Chips	6.00	Chicken or Fish Goujons Chips & Peas	6.00
Sausages, Chips & Peas	6.00	Pasta Homemade Tomato Sauce	5.50

Wednesday -Friday Lunch 12-2.30 Supper 5.30 -8.30 - Saturday 12 -3.45pm

The Rayleigh Arms

Antipasto-Cured Meats, Olives, Cream Cheese Stuffed Pepper	7.95
Balsamic & Olive Oil with Sourdough	-
Antipasto Vegetarian-Stuffed Vineleaf, Carrot, Cucumber & Pepper Sticks, Olives, Stuffed Pepper, Humous & Pitta Bread	7.95
Bread & Oils, selection of Breads, Balsamic & Oil	3.95
Humous Duo Pots with Pitta Bread	4.50
Prawn Cocktail with Pitta Bread	7.95
Salt & Pepper Squid with Sweet Chilli Sauce	6.50

All Salads with choice of dressing Balsamic, Honey & Mustard or Sweet Chilli	-
Piri Piri Chicken Salad	10.95
Char grilled 5 oz Steak Sirloin Salad with Toasted Cashew Nuts	11.95
Prawn Salad with a choice of Marie Rose or dressings above	10.95
Roasted Vegetable Salad with Feta Cheese & Olives	8.95

Rayleigh Fish & Chips with Homemade Tartare Sauce & Peas	13.50
Fish & Chips Small	10.50
Crab Linguine - Mango, Ginger, Chilli, Garlic, Cherry Tomato, Spring Onion, Garlic & Lime	13.00
Crab Linguine Small	10.00
Peri Peri Chicken Burger with Avocado, Slaw, Garnish & Chips	12.95
8oz Rayleigh Beef Burger, Cheese, French's American Mustard	13.50
Gherkin, Salad Garnish & Chips	-
5oz Sirloin Minute Steak, Double Egg & Chips	12.50
Breaded Homemade Scampi, Tartar Sauce, Peas & Chips	13.50
Vegan Burger with Quinoa & Mushroom, Raw Radish Slaw, Avocado & Chips	11.95

SIDES

Garlic Bread 6" Ciabatta	3.50
Add Cheese	4.00
House Slaw	2.50
Garden Salad	3.50
Onion Rings	3.00
ChipShop Curry Sauce	1.50
Olives	3.95
Chips	3.50

Kids Under 12 Only

4 oz Cheese Burger & Chips	6.00
Sausages, Chips & Peas	6.00

DESSERT

Chocolate Brownie Vanilla Icecream	6.00
Sticky Toffee & Salted Caramel	6.00
Icecream	6.00
Vanilla Cheesecake with Berry Compote	6.95
Oreo Truffles with Vanilla Icecream	5.00
Selection of Ice cream per scoop	2.00
Ask Staff for todays choice	-
Cheese Board - Classic with Brie, Stilton	8.50
Cheddar, Onion Jam & Crackers	
Chicken or Fish Goujons Chips & Peas	6.00
Pasta Homemade Tomato Sauce	5.50



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BANK HOLIDAY MONDAY

Charcuterie Bresaola, Salami, Parma Ham, Stuffed Pepper, Artichoke, Olives, Balsamic Oil & Sourdough	7.95
Rayleigh Fish & Chips with Homemade Tartare Sauce & Peas	13.50
Fish & Chips Small	10.50
Peri Peri Chicken Burger with Avocado, Slaw Garnish & Chips	12.75
8oz Rayleigh Beef Burger, Cheese, French's American Mustard, Guerkin & Salad Garnish	13.50
Breaded Monkfish Scampi, Seaweed Mayo, Peas & Chips	12.50
Vegan Burger with Quinoa & Mushroom, Raw Radish Slaw, Avocado & Chips	11.50
Bagels & Paninis	-
Salt Beef Bagel	5.95
Smoked Salmon & Avocado or Cream Cheese Bagel	5.95
Cheese & Ham	6.95
Roasted Vegetable & Pesto	6.95
Brie & Bacon with Onion Jam	6.95
Chicken & Avocado	6.95

SIDES

Garlic Bread 6" Ciabatta	3.25
Add Cheese	4.00
House Slaw	2.50
Garden Salad	3.50
Olives	3.50
Chips	3.50

Kids Under 12 Only

4 oz Burger & Chips	6.00
Humphreys Sausages, Chips & Peas	6.00
Chicken or Fish Goujons Chips & Peas	6.00

Pastries £2.00

Freshly Baked

Croissants & Pain au Chocolate

DESSERT

Chocolate Brownie	6.00
Vanilla Icecream	-
Sticky Toffee	6.00
Salted Caramel Icecream	-
Cheesecake Vanilla with Strawberry Compote	6.00
Selection of Icecream	-
Per Scoop	2.00
Scoop of Icecream with Cornet	2.50
Banana, Chocolate, Vanilla, Salted Caramel & Strawberry	-

Today only 12 -4pm



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Deli Bites

Homemade Pastries

All served with Salad & Coleslaw Garnish

Veggie Quiche	7.95
Seasonal Quiche	7.95
Sausage Roll	3.50
Vegan Roll	3.50

Ask about todays choice of salads

Our new Deli Bar will offer a range of Olives, Cheese & Deli Meats.

Please check out the Deli Boards for todays choices.

COFFEE HOUSE

Freshly ground Rayleigh Arms Beans
Roasted to our taste by local coffee
Roaster & Importer all served with a
Double Shot just as coffee should be

Espresso	2.30
Cafe Américano	2.50
Cappuccino	2.75
Cafe Latte	2.75
Flat White	2.75
Frappe	2.85
Mocha	2.95

Alternative Milks available
Oat, Soya or semi skimmed
add 50

Bagel & Panini

All served with Salad & Coleslaw Garnish

Bagel

Salt Beef with Mustard & Pickled Gherkin or Homemade Russian Sauce	5.95
Smoked Salmon with Cream Cheese or Avocado & Pea shoot	5.95
Breakfast Bagel, Sausage, Egg & Bacon	5.95

Panini

Cheese & Ham	6.95
Roasted Vegetable	6.95
Brie & Bacon & Chili Jam	6.95
Chicken, Avocado & Red Onion Salad	6.95

HOT CHOCOLATE

Delux Hot Chocolate	2.75
add Marshmallows & Whipped Cream	50
Top up with a Syrup	-
Hazelnut - Vanilla - Almond	50

TEA - POT FOR ONE

Earl Grey, English Breakfast	2.25
Peppermint ask for more flavours	2.25

JUICES

Check our Deli Boards

Wednesday - Friday 12pm -5pm

Saturday 9am - 5pm & Sunday 9am - 2pm

Saturday & Sunday 9 - 11am

BREAKFAST

www.therayleigharms.co.uk

English Breakfast - Two Bacon, One Sausage, Mushrooms, Tomato Beans, Choice of Toast & Egg	9.50
Avocado on Toasted Sourdough Topped with Two Poached Eggs	7.50
Chilli Flakes, Pea Shoots & two slices of Bacon	-
Avocado on Toasted Sourdough Topped with Two Poached Eggs	6.50
Granola Mixed Berry Greek Yogurt Pot	4.00
Toast with Butter & Preserves	2.50
Bagels	-
Salt Beef with Mustard & Pickled Gherkin	5.95
or Homemade Russian Sauce	-
Smoked Salmon with Cream Cheese or Avocado & Pea Shoot	5.95
Breakfast Bagel, Sausage, Egg & Bacon	5.95
Panini	-
Cheese & Ham	6.95
Roasted Vegetable	6.95
Brie & Bacon & Chili Jam	6.95
Chicken, Avocado & Red Onion Salad	6.95

SOMETHING SWEET

Pan au Chocolat	2.00
Croissant & Butter	2.00
Choice of Toast with Preserves & Butter	2.50
Fresh Orange Juice	-
Choice of Syrups	2.50
Hazelnut - Vanilla - Almond	50
more in the Coffee House	

COFFEE HOUSE

Freshly ground Rayleigh Arms Beans

Roasted to our taste by local coffee

Roaster & Importer all served with a

Double Shot just as coffee should be

Espresso Single	2.30
Espresso	2.50
Cafe Américano	2.50
Cappuccino	2.75
Cafe Latte	2.75
Flat White	2.75
Frappe	2.85
Mocha	2.95

Alternative Milks available

Oat, Soya or semi skimmed add 50

Saturday & Sunday 9 - 11am

BREAKFAST

www.therayleightharms.co.uk

English Breakfast - Two Bacon, One Sausage, Mushrooms, Tomato Beans, Choice of Toast & Egg	9.95
Avocado on Toasted Sourdough Topped with Two Poached Eggs	9.00
Chilli Flakes, Pea Shoots & two slices of Bacon	-
Avocado on Toasted Sourdough Topped with Two Poached Eggs	7.50
Granola Mixed Berry Greek Yogurt Pot	4.00
Toast with Butter & Preserves	2.50
Smoked Salmon with Cream Cheese or Avocado & Pea Shoot	5.95
Breakfast Bagel, Sausage, Egg & Bacon	5.95
Smoked Salmon on Granary Toast with Scrambled Eggs & Pea Shoots	7.50

SOMETHING SWEET

Pan au Chocolat	2.00
Croissant & Butter	2.00
Choice of Toast with Preserves & Butter	-
Fresh Orange Juice	2.50
Choice of Syrups	50
Hazelnut - Vanilla - Caramel	-

COFFEE HOUSE

Freshly ground Rayleigh Arms Beans Roasted to our taste by local artisan coffee Roaster & Importer. All served with a Double Shot just as coffee should be	
Espresso	2.50
Espresso Single	2.30
Cafe Américano	2.50
Cappuccino	2.80
Cafe Latte	2.80
Flat White	2.80
Frappe	2.90
Mocha	3.00
Hot Chocolate	2.90
add marshmallows or cream	.50

www.therayleightharms.co.uk @therayleightharms

Sunday Lunch - 12 Noon -5.45pm



est. 2019

RAYLEIGH ARMS

Ferling

SUNDAY LUNCH

Antipasto-Cured Meats, Olives, Cream Cheese Stuffed Pepper	7.95
Balsamic & Olive Oil with Sourdough	-
Antipasto Vegetarian-Stuffed Vineleaf, Carrot, Cucumber & Pepper Sticks, Olives, Stuffed	7.95
Pepper, Humous & Pitta Bread	-
Bread & Oils, selection of Breads, Balsamic & Oil	3.95
Prawn & Crayfish Cocktail with Pitta Bread	7.95
Salt & Pepper Squid with Sweet Chilli Sauce	6.50
Rayleigh Fish & Chips with Homemade Tartare Sauce & Peas	13.50
Fish & Chips Small	10.50
Piri Piri Chicken Burger with Avocado, Slaw Garnish & Chips	12.95
8oz Rayleigh Beef Burger, Cheese, French's American Mustard, Gherkin, Salad Garnish & Chips	13.50
Breaded Monkfish Scampi prepared in house, Tartare Sauce, Peas & Chips	13.50
Quinoa & Mushroom Burger, Raw Radish Slaw, Avocado & Chips VE	11.95

Roast Lamb, Chicken or Beef

Lamb £14.95 Chicken or Beef £13.95 Kids Lamb £11.95 Chicken or Beef £10.95

Cauliflower Cheese £3.50 - Vegan Bake of the day £11.95

All roasts served with roast potatoes. Home made Yorkshires cooked in Beef

Dripping & Seasonal Greens. Veggie option available plus GF options

Check our Boards for Daily Specials

SIDES

Chips	3.50
Add Cheese	4.50
Garlic Ciabatta Bread	3.50
Add Cheese	4.00
Garden Salad	3.50
Streamed Greens	3.50
House Slaw	2.50
Chip Shop Curry Sauce	1.50
Olives	3.95

Kids Under 12 Only

4 oz Cheese Burger & Chips	6.00
Sausages, Chips & Peas	6.00

DESSERT

Chocolate Brownie Vanilla Icecream	6.00
Sticky Toffee & Salted Caramel Icecream	6.00
Cheesecake of the Day	6.00
Banana Split	6.95
Oreo Truffles with Vanilla Icecream	5.00
Selection of Ice cream per scoop	2.00
Ask Staff for todays choice	-
Cheese Board - Classic with Brie, Stilton	8.50
Cheddar, Onion Jam, Crackers & Grapes	-
Chicken or Fish Goujons Chips & Peas	6.00
Pasta Homemade Tomato Sauce	5.50

WINES

WHITES

The Raleigh Arms

	175ml	250ml	Bot
Passa Pinot Grigio 'Il Tempo Passa' - A fresh, zesty white with stone fruit citrus aromas. Crisp and delicate with honeyed fruit on the palate.	4.80	6.20	18.00
	-	-	9.00
Whalewatcher Marlborough Sauvignon - Perfumed with nettly tropical fruit. Limey flavours and a rich menerality. Delicious.	6.40	8.40	20.00
	-	-	11.00
Domaine de Vedilhan Viognier -Honeysuckle on the nose. Richly textured and well balancd with hints of apricot.	6.70	8.70	21.00
	-	-	12.00
Picpoul de Pinet Duc de Mornay -Yelow with bright highlights and generous notes of white fruits and citrus. Lively on the palate.	-	-	22.00
	-	-	13.00
Gavi 'La Battistina' - Aromatic, zesty nose with notes of apple & lime. Juicy lemon and apple with nice minerality.	-	-	23.00
	-	-	14.00
Sancere Pre Semele -Intensely fruity and mouthwatering wine. Crisp, crunchy grapefruit and lime with a gentle, saline minerality. Delicious.	-	-	-
	-	-	31.00
Domaine Ninot Rully Blanc la Barre -When Puligny Montrachet has become unaffordable, it falls to villages like Rully to provide us with Burgundy. Youthful, vibrant and with clear new French oak influence, a real treat.	-	-	22.00
	-	-	38.00
	-	-	29.00
	-	-	-

ROSE & CHAMPAGNE

Il Tempo Passa Pinot Grigio Rose - Aromas of crushed red fruit . Dry with plenty of fresh fruit flavours.	4.80	6.20	18.00
	-	-	9.00
Palm Rosé Domaine de l'Escarelle - Light in colour, dry, creamy and full in flavour. A classic from the Provence region.	-	-	22.00
	-	-	13.00
Zinfandel Rose Big Top - Luscious strawberry icecream on the nose with a bright, berry fruited palate and off dry finish.	5.00	6.50	21.00
	-	-	13.00
Prosecco Martinotti - Hints of apple and peach o the noise. Light and celicate with citrus notes. Dry, soft and creamy.	5.95	-	22.00
	-	-	13.00
Veuve Cliquot Brut NV -Perfect balance of aromatic intensity and freshness. Yellow and white fruit on the nose.	-	-	55.00
	-	-	46.00

WINES

WHITES

The Rayleigh Arms

	175ml	250ml	Bot
Il Meridione Cattaratto Aromatics of peach and honeysuckle. Rounded and gently honeyed on the palate.	4.60	5.90	15.00
	-	-	6.00
Passa Pinot Grigio 'Il Tempo Passa' - A fresh, zesty white with stone fruit and citrus aromas. Crisp and delicate with honeyed fruit on the palate.	4.80	6.20	18.00
	-	-	9.00
Karu Chardonnay Caru - Vibrant and textural with lovely lifted fruit character. A weighty palate and long, bright finish.	5.30	6.80	18.00
	-	-	9.00
Whalewatcher Marlborough Sauvignon - Perfumed with nettly tropical fruit. Limey flavours and a rich menerality. Delicious.	6.40	8.40	20.00
	-	-	11.00
Chateau de Donjon Blanc - A 50/50 blend of Roussanne and Vermentino made by Jean Panis at this wonderful vineyard just outside Carcassonne.	6.80	8.80	22.00
	-	-	13.00
Domaine de Vedilhan Viognier - Honeysuckle on the nose. Richly textured and well balanced with hints of apricot.	-	-	21.00
	-	-	12.00
Picpoul de Pinet Duc de Mornay - Yellow with bright highlights and generous notes of white fruits and citrus. Lively on the palate.	-	-	22.00
	-	-	13.00
Gavi 'La Battistina' - Aromatic, zesty nose with notes of apple & lime. Juicy lemon and apple with nice minerality.	-	-	23.00
	-	-	14.00
Chablis 'La Motte' Rich and well balanced with mineral fruit and lovely depth to the finish.	-	-	27.00
	-	-	16.00
Sancere Pre Semele - Intensely fruity and mouthwatering wine. Crisp, crunchy grapefruit and lime with a gentle, saline minerality. Delicious.	-	-	31.00
	-	-	22.00
Domaine Ninot Rully Blanc la Barre - When Puligny Montrachet has become unaffordable, it falls to villages like Rully to provide us with Burgundy. Youthful, vibrant and with clear new French oak influence, a real treat.	-	-	38.00
	-	-	29.00

ROSE & CHAMPAGNE

Il Tempo Passa Pinot Grigio Rose - Aromas of crushed red fruit . Dry with plenty of fresh fruit flavours.	4.80	6.20	18.00
	-	-	9.00
Palm Rosé Domaine de l'Escarelle - Light in colour, dry, creamy and full in flavour. A classic from the Provence region.	-	-	22.00
	-	-	13.00
Zinfandel Rose Beatnik - Luscious strawberry icecream on the nose with a bright, berry fruited palate and off dry finish.	5.00	6.50	21.00
	-	-	13.00
Prosecco Martinotti - Hints of apple and peach o the noise. Light and celicate with citrus notes. Dry, soft and creamy.	5.95	-	22.00
	-	-	13.00
Henners Brut -Crunch green apple fruit with a lively and rich mousse. Toasted brioche flavours and moorish finish.	-	-	45.00
	-	-	36.00
Montessor Pinot Noir Rose Spumante - Delicate pale pink colour. Toasty aromas of bread mingle with apples and cherries. Elegant and balanced.	-	-	24.00
	-	-	15.00
Veuve Cliquot Brut NV -Perfect balance of aromatic intensity and freshness. Yellow and white fruit on the nose.	-	-	55.00
	-	-	46.00

WINES

The Rayleigh Arms
DRINK IN & TAKE HOME



est. 2019

RAYLEIGH ARMS

Tertling

RED

	175ml	250ml	Bot
Merlot Domaine Mas Bahourat - Dark chocolate & ripe berry fruit lead the aromatics. While the palate is powerful and mouth-filling with layers of sweet, dark berry fruit and soft tannins.	5.60	7.30	20.00
	-	-	11.00
	-	-	-
Rioja Dealtoamo Crianza 2017 - Supple & silky in character. perfectly balanced with ripe, red fruits overlaid with mocha wood spice & vanilla notes	6.60	8.60	21.50
	-	-	12.00
	-	-	-
Malbec Santuario Mendoza 2020 - Supple & filled with spicy, ripe dark fruit, this saintly Argentinean red with quench your thirst.	6.80	8.80	22.00
	-	-	13.00
	-	--	22.00
Bordeaux Chateaux Buisson - Proper claret with pleasant cinnamon and nutmeg aromas. The palate is structured with round, warm fruit and a velvety finish	-	-	13.00
	-	-	-
Cairanne AOC 'Les Six' Cotes du Rhone Villages 2017 - Full flavoured and complex with a freshness elegance. Layers of fruit are combined with a plush texture and supple tannins.	-	-	27.00
	-	-	18.00
	-	-	-
Chateau Milon St Emillion Grande Cru 2017 - Fruit aromas of damsons and hints of strawberry. Concentrated, wine with good depth of flavour which carries through to a long finish.	-	-	29.00
	-	-	20.00
	-	-	-
Chateauneuf du Pape 'Cuvee Papal' 2018 - Ripe, spicy with black fruit aromas and a velvety, warming palate.	-	-	37.00
	-	-	28.00

PORT

	50ml	100ml	
Krohn LBV 2013	-	-	29.00
Krohn Colheita	-	-	24.00
Taylors 20 Tawny	-	-	70.00
Taylors 2015	3.00	5.00	42.00

WINES

The Rayleigh Arms
DRINK IN & TAKE HOME



est. 2019

RAYLEIGH ARMS

Tertling

RED

175ml 250ml Bot

Garnacha Borsao Warming, autumnal aromas and an ample, baked fruit palate. Delicious and uncomplicated.	4.60	5.90	15.00
	-	-	6.00
Shiraz Cape Heights - Cherry and ripe plum fruit aromas. Morello cherry, cassis and bramble fruit flavours on the palate.	5.60	7.30	20.00
	-	-	11.00
Rioja Puerta Vieja - Blackberry and plum fruit with sweet spice, this wine is silky warming. Fresh and long finish.	5.60	7.30	20.00
	-	-	11.00
Pinot Noir Nostros Chile - Bright, and juicy on the nose with hints of flowery perfume. Fine bright fruit and soft, silky elegance	6.40	8.40	21.00
	-	-	12.00
Alberca Malbec - A really pure expression of Malbec. Deep red, wonderfully aromatic with lifted violet, recurrent and cassis notes	6.80	8.80	22.00
	-	-	13.00
Grand Tradition Donjon - Blended varieties from a boutique producer. Very elegant southern red tasting of the "garrigues"	6.80	8.80	22.00
	-	-	13.00
Bordaux Chateaux Buisson - Proper claret with pleasant cinnamon and nutmeg aromas. The palate is structured with round, warm fruit and a velvety finish	-	-	22.00
	-	-	13.00
	-	-	-
Cairanne AOC 'Les Six' Cotes du Rhone Villages 2017 - Full flavoured and complex with a freshness elegance. Layers of fruit are combined with a plush texture and supple tannins.	-	-	27.00
	-	-	18.00
	-	-	-
Cahors Prestige Metairie Grand du Thèron Malbec - Strong, big-boned and inky red from this fantastic producer. Punching well above it's weight.	-	-	29.00
	-	-	20.00
Chateau Milon St Emillion Grande Cru 2017 - Fruit aromas of damsons and hints of strawberry. Concentrated, wine with good depth of flavour which carries through to a long finish.	-	-	33.00
	-	-	24.00
	-	-	-
Chateauneuf du Pape 'Cuvee Papal' 2018 - Ripe, spicy with black fruit aromas and a velvety, warming palate.	-	-	37.00
	-	-	28.00

PORT

50ml 100ml

Krohn LBV 2013	-	-	29.00
Krohn Colheita	-	-	24.00
Taylors 20 Tawny	-	-	70.00
Taylors 2015	3.00	5.00	42.00

THE RAYLEIGH ARMS

T e r l i n g

BREAKFAST

English Breakfast - Two Bacon, One Sausage, Mushrooms, Tomato, Beans, Choice of Toast & Egg

With unlimited Tea & Coffee



A choice of Bacon & Sausage sandwiches, sourced from Humphrys Butchers

Unlimited Sandwiches with a unlimited Tea & Coffee



Either choice of Breakfast is £10.00 per head

LUNCH 2 COURSE £18 - 3 COURSE £24

Soup of the day

Pigeon Breast with a Raspberry Vinaigrette & Bacon Lardons

Salt & Pepper Squid with Chilli Sauce

Fish & Chips, Tartar Sauce & Peas

Sausage, Mash & Seasonal Veg

Game Pie with Mash & Seasonal Veg

Apple Crumble & Custard

Sticky Toffee Pudding & Salted Caramel Icecream

Brownie & Vanilla Icecream

Spotty Dick Pudding & Custard

A selection of Cheeses from Deli charged on day.

THE RAYLEIGH ARMS

T e r l i n g

SHOOT MENU

LUNCH 2 COURSE



Fish & Chips, Tartar Sauce & Peas
Sausage, Mash & Seasonal Veg
Game Pie with Mash & Seasonal Veg

Apple Crumble & Custard
Sticky Toffee Pudding & Salted Caramel Icecream
Brownie & Vanilla Icecream
Spotty Dick Pudding & Custard

THE RAYLEIGH ARMS

T e r l i n g

WEDDING BREAKFAST 2

3 COURSE £18

3 COURSE £24

Soup of the day

Pigeon Breast with a Raspberry Vinaigrette & Bacon Lardons

Salt & Pepper Squid with Chilli Sauce

Fish & Chips, Tartar Sauce & Peas

Sausage, Mash & Seasonal Veg

Game Pie with Mash & Seasonal Veg

Apple Crumble & Custard

Sticky Toffee Pudding & Salted Caramel Icecream

Brownie & Vanilla Icecream

Spotty Dick Pudding & Custard

A selection of Three Cheeses from Deli £7.50 Supplement per head

THE RAYLEIGH ARMS

T e r l i n g

2 COURSE £21

3 COURSE £26

WEDDING BREAKFAST 1

STARTERS

Pumpkin Soup, Chive Creme Fraiche, Sweetcorn Fritter

Scotch Egg

Salt & Pepper Squid, Tempura King Prawn, Sweet Chilli Dip

Hot Smoked Salmon & Horseradish Mousse, Crispbread

MAINS

Beef Suet Pie

Wild Boar Sausages, Confit Garlic Mash, Homemade Apple Sauce, Seasonal Veg

Welsh Rarebit Glazed Cod, New Potatoes & Seasonal Veg

Fish & Chips

SWEET

Orange & Lime Cheesecake with Cointreau Syrup

Brownie & Vanilla Ice Cream

Treacle Tart & Vanilla Ice Cream

Toffee Apple Crumble, Pecan & Oat Topping

A selection of Three Cheeses from Deli £7.50 Supplement per head

After Dinner - unlimited Tea & Coffee with Mints

THE RAYLEIGH ARMS

T e r l i n g

2 COURSE £18

3 COURSE £24

WEDDING BREAKFAST 2

STARTERS

Soup of the day

Pigeon Breast with a Raspberry Vinaigrette & Bacon Lardons

Sautéed Garlic Mushrooms on Sourdough Toast

Salt & Pepper Squid with Chilli Sauce

MAINS

Venison Loin with Dauphinoise Potatoes & Seasonal Veg

Fish & Chips, Tartar Sauce & Peas

Sausage, Mash & Seasonal Veg

Beef & Onion Pie with Mash & Seasonal Veg

SWEET

Apple Crumble & Custard

Sticky Toffee Pudding & Salted Caramel Ice Cream

Brownie & Vanilla Ice Cream

Spotty Dick Pudding & Custard

A selection of Three Cheeses from Deli £7.50 Supplement per head
