



Mid Week Offers

Mondays 4pm-7pm - Kids eat for £1
Steak Tuesday - Rump £20 / Frites £15
Burger Wednesday - Any 2 Burgers for £19
Thursday Pie & Pud £17 - Choose any pie & any pud!
T's & C's Apply, speak to a member of staff for details

Sharers

The Festive One (GFO)	£18.95
Hot honey baked Camembert for dipping, maple-glazed pigs in blankets and warm crusty bread — a taste of Christmas in every bite..	
The Meaty One	£17.95
A hearty mix of Korean BBQ chicken bites, sticky wings and pork & caramelised onion sausages with our hot honey dip.	
The Fishy One	£16.95
A seaside-inspired platter of crispy whitebait, salt & pepper squid and prawn cocktail, served with tartare and lemon aioli dips.	

Burgers & Loaded Fries

Our burgers are served in a toasted brioche bun, with sauce, gem lettuce, diced onions & a side of fries

Codrington Classic Burger (GFO)	£15.95
Double stacked homemade burgers, melted cheese, pickles & burger sauce	
Chicken Hash Burger	£15.95
Southern fried chicken fillet, hash brown, melted cheese & tomato relish	
Moving Mountain Vegan Burger (V) (VEO)	£16.95
Served with halloumi, dairy free or american cheese, pickles & sweet chilli mayo	
Festive Feast Burger	£17.45
Crispy stuffing coated chicken topped with melted brie and cranberry mayo. Topped with a pig in blanket, plus a side of gravy	

Loaded Fries

UPGRADE YOUR CHIPS TO LOADED FRIES £2.95

Smoky Mac & Cheese (V)	£9.25
Fries, Mac & Cheese, BBQ Sauce Add southern fried chicken £2.95	
Hot Bacon (GFO)	£9.25
Fries, bacon, melted cheese, spicy Chipotle mayonnaise	
Festive Fries	£11.95
Fries topped with sausage meat stuffing, ham, turkey, cranberry sauce and a pot of gravy	

Homemade Desserts

Winter Berry Pavlova (GFO)	£7.85
Crisp meringue with a soft, marshmallow centre, topped with whipped cream and a medley of seasonal berries.	
Sticky Toffee Pudding	£7.85
A classic winter favourite — rich sponge soaked in buttery toffee sauce, served warm with vanilla ice cream, cream or custard.	
Belgian Triple Chocolate Brownie	£7.85
Decadent layers of dark, milk and white Belgian chocolate — served warm with a scoop of vanilla ice cream. Goody, rich and irresistible.	
Christmas Pudding Sundae	£7.85
A festive twist on a classic — layers of Christmas pudding, salted caramel sauce, ice cream, whipped cream and chocolate drizzle.	
Dubai Chocolate Sundae	£7.85
Belgian chocolate brownie pieces layered with ice cream, crushed pistachios, pistachio sauce whipped cream and kataifi strands	
Affogato (VEO)	£5.50
Two scoops of vanilla ice cream layered with Biscoff crumb, & a shot of fresh espresso	

Winter Signature Serves

Chocolate Orange Espresso Martini	£7.95
Freshly pulled espresso shaken with Kahlúa, Tia Maria and a splash of Cointreau. Smooth, rich and finished with a hint of chocolate orange.	
Dirty Santa	£7.95
Absolut Vodka with lime and grenadine, topped with lemonade, finished with coconut and rosemary. Festive, fresh and just a little bit naughty.	
Crangria	£5.50
This year's festive mocktail — a vibrant mix of cranberry and pineapple juices, poured over fresh fruit. Refreshing, fruity and full of Christmas cheer.	
Mulled Wine	£5.50
A winter classic — rich red wine gently warmed with seasonal spices, citrus and a touch of sweetness. Comfort in a glass.	
Biscoff Hot Chocolate	£4.25
Smooth, creamy hot chocolate stirred with Biscoff and topped with whipped cream and crushed biscuit. Sweet, spiced and utterly comforting.	
Terry's Chocolate Orange Hot Chocolate	£5.25
Rich, creamy hot chocolate blended with Baileys and a hint of orange. Topped with whipped cream — indulgent, warming and pure festive comfort.	
Terry's Chocolate Orange Baileys	£4.90
Served neat over ice — a smooth blend of Baileys with rich chocolate and zesty orange. Christmas in a glass.	

Mains

Pigs in Blankets Mac & Cheese	£15.95
A festive favourite. Creamy mac and cheese baked with pigs in blankets and topped with a crunchy sage & onion stuffing crumb. Served with garlic bread.	
Salmon Tagliatelle	£18.25
Pan fried salmon fillet on a bed of tagliatelle in a white wine, spinach and lemon cream sauce.	
Hand Made Pie of the Day (VEO)	£17.45
Our handmade proper pie, served with rich gravy, seasonal vegetables and your choice of mash or chips.	
8oz Rump Steak (GFO)	£27.95
Locally sourced meat, Served with chunky chips, sautéed garlic mushrooms, peas & grilled tomato Add peppercorn or stilton sauce £2.95	
6oz Steak Frite (GFO)	£16.95
Our 8oz steak served medium with fries & rocket salad and garlic butter	
Chicken Breast with Mushroom, Port & Stilton Sauce (GFO)	£17.45
Pan-seared chicken in a rich port, mushroom and Stilton sauce, with crushed new potatoes and seasonal vegetables.	
Mustard & Marmalade Glazed Ham, Eggs & Chips (GFO)	£14.95 Light £9.95
Thick-cut ham glazed with mustard and marmalade, served with two Patch Elm Farm fried eggs, chips and dressed salad.	
Scampi & Chips (GFO)	£14.95 Light £9.95
Crispy wholetail scampi served with chips, garden peas and tartare sauce.	

Sides

Fries (VE) (GFO) Add cheese £0.50p	£3.50
Chunky Chips (VE) (GFO)	£4.00
Homemade Slaw (V) (GF)	£3.50
Onion Rings (V)	£3.50
Mac 'n' Cheese (V)	£4.50
Garlic Bread (V) Add cheese £0.50p	£3.95
Side Salad (VE) (GF)	£3.50

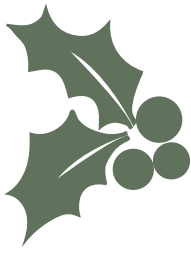
Please advise us of any dietary requirements or allergies before ordering
(v) vegetarian (ve) vegan (veo) vegan option available (gfo) Non gluten ingredient containing dish option available

Please note, all our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. We take caution to prevent cross-contamination, however, dishes may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish.
Therefore, if you have a food allergy please speak to a member of management before placing your order.

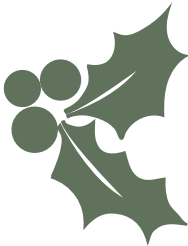
LIGHT LUNCH &
DRINKS MENU

Tag us on 
@thecodringtonarms

Wifi Password
Thecod@northroad1



Codrington Arms



Welcome to The Codrington Arms, it's great to see you

One of the team will be with you as soon as possible to take your order, alternatively feel free to order at the bar making a note of your table number

Small Plates or Starters

Prawn Cocktail (GFO) Juicy prawns in our house Marie Rose sauce, layered over crisp lettuce and served with crusty bread.	£7.25	Breaded Garlic Mushrooms (V) (VEO) Crispy coated garlic mushrooms, served with creamy garlic mayo.	£6.95
Hot Honey Halloumi Fries (GFO) Golden halloumi fries drizzled with hot honey and chilli flakes, the perfect mix of sweet and savoury.	£7.45	Garlic Bread with Sweet Chilli, Bacon & Cheese Two slices of toasted garlic ciabatta loaded with melted cheese, bacon and a drizzle of sweet chilli sauce. Double the portion for +£2	£6.95
Soup of the Day (GFO) A comforting homemade soup using the best seasonal ingredients, served with warm crusty bread.	£5.95	Salt & Pepper Squid Crisp salt and pepper squid, served with lemon aioli for dipping.	£7.45

Soft Drinks

J20	£3.85
Orange & Passion Fruit / Apple & Raspberry	
Belvoir Farm Premium Soft Drink	£3.90
Pink Lady Sparkling Apple	
Sparkling Elderflower	
Ginger Beer	
Raspberry Lemonade	
Fruit Juices	Small £2.30 Large £3.30
Orange	
Pineapple	
Cranberry	
Apple	
Draught Pepsi Max	Pint £3.80 460ml £3.50
Draught Diet Pepsi	Pint £3.80 460ml £3.50
R Whites Lemonade	Pint £3.80 460ml £3.50
Sugar Free	
Tango Sugar Free	Pint £3.80 460ml £3.50
Coca Cola 330ml Glass Bottle	£3.95
Diet Coca Cola 330ml Glass Bottle	£3.85
Cheddar Natural Spring Water	£1.80
Still or Sparkling	
Fever Tree Tonic	£2.80
Premium Tonic	
Refreshingly Light	
Elderflower Tonic	

Loaded Jackets & Soup Available Monday to Saturday 12-3pm

Prawn Jacket Potato With Homemade Marie Rose Sauce	£9.95
Cheese & Bean Jacket Potato (GF) (V)	£8.95
Coleslaw & Bacon Jacket Potato (GF)	£8.95
Turkey, brie & cranberry	£8.95
All served with a fresh dressed salad, topped with chives and crispy onions	
Today's soup with half a toasted cheese baguette (GFO)	£6.95

On Draught

	PINT	HALF
Fosters	£4.90	£2.50
Neck Oil Session IPA	£6.80	£3.45
Birra Moretti	£5.95	£3.05
Inch's River Cider	£5.40	£2.75
Thatchers Gold	£5.40	£2.70
Thatchers Haze	£5.20	£2.65
Doom Bar	£4.60	£2.20
Local Guest Ale	£4.40	£3.35
Guinness	£6.05	£3.10
Cruz Campo	£6.10	£3.15
Heineken 0.0% Larger	£4.95	£3.15
Old Mout Cider	£6.10	£3.15
Berries & Cherries, Pineapple & Raspberry, Kiwi & Lime		

Non Alcoholic

Seedlip Grove Alcohol Free Gin	£4.95
With a choice of Fevertree Tonic	
Guinness 0.0%	£4.95
Brew Dog Punk Alcohol Free IPA	£4.95
Thatchers Zero Cider	£4.95
Old Mout Berries & Cherries	£4.95
Alcohol Free Cider	
Heineken 0.0% Larger	£4.95 £3.15



OPEN FOR BREAKFAST
SATURDAYS FROM 10AM

Please ask at the bar for our
full range of wines spirits
& hot drinks

SCAN ME FOR OUR
FULL ALLERGEN LIST