

SEASON'S EATINGS

Festive Food Menu

Hand & Racquet

The Hand & Racquet became a pub in 1995, converted from a Boots store by Whitbread as a Hogshead pub, a cask ale-focused concept popular in the 1990s. Greene King acquired it in 2004, renaming it and refurbishing it in 2015. Originally, the site was likely residential with shops below.

It was once two separate buildings (nos. 25 and 27) later combined. Nearby, the Alexandra pub dates to 1865, though historical records suggest past numbering changes rather than shared origins.

Book Online Now



Good times (almost) guaranteed



Order at the bar or download our app for all menus, allergens and payment.

You can view our allergen information if you download our app, or visit our website at www.greeneking.co.uk.

Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians. (Ve) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (N) Dish contains Nuts. †Fish, poultry and shellfish dishes may contain bones and/or shell. Scampi may contain one or more tail per piece. *All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. GK11321/74064

STARTERS

SMOKED SALMON † 8.25

Served on toasted sourdough bloomer with creamed horseradish and home pickled onions 509kcal

CAULIFLOWER & CHESTNUT SOUP (V) 5.50

Served with toasted sourdough bloomer and butter 360kcal

Available as a vegan option (VE) 302kcal

6 CHICKEN WINGS 7.50

Succulent chicken wings 1006kcal tossed in your choice of sauce: Korean BBQ 102kcal, peri-peri 26kcal, East Coast IPA BBQ 77kcal

SUNDAY ROASTS

Our Sunday roasts are served with crisp, fluffy roast potatoes, Yorkshire pudding, charred Hispi cabbage wedge, roasted carrots, cauliflower cheese and a rich gravy.

Choose from...

28 DAY AGED SIRLOIN OF BEEF 15.45

1460kcal

ROASTED HALF CHICKEN 15.45

1471kcal

NUT ROAST WELLINGTON (V)(N) 13.95

1055kcal

CLASSICS

STEAK & ALE PIE 14.95

Steak & Ale pie served with a charred Hispi cabbage wedge, Merlot beef dripping gravy 1142kcal and your choice of buttered mash 347kcal or triple-cooked chips 501kcal

FISH & CHIPS † 15.75

Hand-battered Atlantic cod with crushed peas, chunky tartare sauce, triple-cooked chips and charred lemon 1923kcal

VINTAGE CHEDDAR MAC & CHEESE (V) 11.95

With 1833 Barber's Vintage Cheddar and fresh side salad 725kcal

Add garlic bread 313kcal for £1.50 or bacon 123kcal for £1.00

PULLED MUSHROOM CHILLI (VE) 13.95

Pulled smoky mushroom chilli served with parsley basmati rice, guacamole and pickled red onion 780kcal

INVISIBLE MAC(MILLAN) & CHEESE 1.00

You'll not receive a dish of any sort, but you can enjoy making a £1 donation to Macmillan Cancer Support

CHICKEN KYIV 13.65

Freshly breaded chicken fillets topped with a garlic & herb butter, served with house seasoned fries and dressed leaves 1384kcal

BURGERS

VINTAGE CHEDDAR & BACON BURGER 14.45

Glazed linseed bun, aged beef burger, Beechwood smoked bacon and a melting slice of 1833 Barber's Vintage Cheddar. Served with house seasoned fries and East Coast IPA BBQ relish 1324kcal

BEYOND MEAT® BURGER (VE) 14.25

Glazed linseed bun, Beyond Meat® burger, melting vegan slice and BBQ roasted red onions. Served with house seasoned fries and a peri-peri mayo dip 1257kcal

KOREAN CHICKEN BURGER 14.95

Glazed linseed bun, crispy chicken fillet, Korean BBQ sauce, spring onion and red chilli. Served with house seasoned fries and East Coast IPA BBQ relish 1175kcal

SHARERS

LOADED NACHOS (V) 10.25

Home fried nachos topped with nacho cheese sauce & 1833 Barber's Vintage Cheddar, guacamole, sour cream, pickled red onions and sliced red chillies 1177kcal, serves 2

LIGHTER OPTIONS

GREAT BRITISH CHEESE TOASTIE (V) 7.45

1833 Barber's Vintage Cheddar melted with a béchamel sauce, in sourdough served with a rocket & pickled red onion side salad and HP brown sauce 966kcal

HOUSE SALAD (N) 13.75

Sour cream base with rocket, baby gem, blistered vine tomatoes, roasted peppers, red onion, white chicory, grilled chicken and a smoky tomato relish 582kcal
Swap your chicken for grilled halloumi (V) 778kcal

ADD A SIDE - SEE BELOW

SIDES

TRIPLE-COOKED CHIPS (V) 744kcal 3.50

HOUSE SEASONED FRIES (V) 537kcal 3.50

ONION RINGS (V) 469kcal 3.50

BREAD & BUTTER (V) 187kcal 1.95

GARLIC BREAD (V) 627kcal 3.75

MAC & CHEESE (V) 304kcal 3.75

DRESSED GARDEN SALAD (V) 134kcal 2.50

DESSERTS

CHOCOLATE CARAMEL TORTE (V) 5.95

A luscious chocolate & salted caramel torte served with Jersey clotted cream ice cream 536kcal

PEAR FRANGIPANE WITH PISTACHIO (V) (N) 5.95

Encased in a flaky pastry, served with fresh double cream 576kcal

Available as a vegan option (VE) (N)

464kcal

STICKY TOFFEE PUDDING (V) 5.95

Indulgent and rich classic 480kcal served with Jersey clotted cream ice cream 126kcal or custard 104kcal

CHRISTMAS PUDDING (V) 5.95

A traditional Christmas pudding 501kcal served with a choice of custard 104kcal or brandy butter ice cream 134kcal

Adults need around 2,000 kcal a day

SEE REVERSE FOR OUR GK APP (INFO ON MENUS, ALLERGENS, ORDER AND PAY)