



DECEMBER DINNER MENU

Italian olives 4.50

Selection of rustic breads for two 2.50

STARTERS & LIGHT PLATES

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins (d), rustic bread & butter 15.95

Courgette & thyme rostie, poached egg, Cornish butter Hollandaise (v) 7.95

Tempura king scallops with spring onions, celeriac puree, ginger & plum jus 12.95

Potted Duck Liver Parfait, red onion jam & granary toast 9.45

Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) 15.95 | 7.95

Fresh Cornish White Crab, home smoked salmon, chive cream, blinis 8.95

Bricklayers Arms Home Smoked Fish Plate, crusty bread, tomato chutney 10.95

Lambs lettuce salad, crispy shallots, hazelnut oil dressing, goat cheese & Parma ham bonbon 8.95

Pheasant (may contain shot) & vegetable coarse terrine, piccalilli cream, toasted rye bread 8.45

Soup of the day with crusty bread & butter

MAIN COURSES

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with buttered new potatoes

21-Day Aged Fillet of Bedfordshire Beef

choose green peppercorn brandy cream sauce or tomato & roasted red onion jus, melted stilton 27.95

Turkey medallion with chorizo, Szechuan pepper marinade, cranberry jus & barley stuffing 17.95

Lamb cannon roasted & slow cooked lamb breast

stuffed with roasted mixed nuts, sweet & sour apricot jus 20.95

Pork tenderloin wrapped in streaky bacon, apple & hazelnut jus 17.95

Barbary duck breast & confit leg (marinated in salt and duck fat), redcurrant & cranberry jus 19.95

Duo of Wild Boar mini pie with shortcrust pastry, roasted parsnips in red wine,

Wild Boar loin with pine needle infused jus 24.95

Fillet of steamed wild Cod, green lentil crust in a Mediterranean shrimp broth 19.95

Devonshire Crab Thermidor, skinny fries & mini mixed leaf salad 23.95

Vegetarian Dish of the Day (please ask your waiter)

SIDE DISHES (v)

Mixed leaf salad 3.50

Seasoned triple cooked hand cut fat chips 4.25

Skinny Fries 3.75

Sautéed Brussels Sprouts with lardons 4.45

Fresh buttered vegetables 3.95

Creamed Spinach 4.45

Rocket with Smoked Cheddar shavings 4.25

Cauliflower béchamel & Camembert cheese 5.45

Red & yellow baby vine tomatoes & red onion

salad with a whole grain mustard dressing 4.45

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

(v) Vegetarian. Our kitchen contains traces of nuts. Many of our dishes may be adapted for **gluten free** or dairy free.

On tables of 6 or more or dining in the garden an optional 10% gratuity will be added. All staff gratuities go directly to the staff

