

The BRICKLAYERS ARMS

LUNCH MENU

Italian olives 4.50

Selection of rustic breads 2.50

Rustic breads with tapenade 4.50

STARTERS & LIGHT PLATES

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins (d), rustic bread & butter	15.95
Bruschetta with summer mixed mushrooms, vegetable jus and poached egg (v)	8.95
Tempura king scallops with spring onions, celeriac puree, ginger & plum jus (d)	12.95
Duck Liver Parfait, roasted pistachios, pear & white wine chutney with toasted brioche	9.45
Pan fried duck foie gras on toast with a fig & onion jam, mini salad of mi-cuit shavings	14.95
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 (d)	10.95
Goats cheese croquette with soya & plum dip mixed salad with dry shallot dressing (v)	8.95
Guinea fowl & fig coarse terrine with pear chutney & toast (d)	8.45
Soup of the day with crusty bread & butter (d)	6.95

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 port jus with wild mushrooms (d)	27.95
Chicken ballotine cooked with chantonay honey carrots, thyme melted mozzarella, madeira jus	17.95
Pan fried Lamb fillet with a smoked leg of lamb patty, tarragon jus (d)	20.95
Pork tenderloin wrapped in streaky bacon, apple & hazelnut jus (d)	17.95
Barbary duck breast & confit leg (marinated in salt and duck fat), redcurrant & cranberry jus (d)	19.95
Boned Quail stuffed with roasted chestnut mushrooms, liver parfait on toasted brioche, Marsala jus	21.95
Wild loin of Cod with a sun blushed tomato crust and marinere sauce	19.95
Devonshire Crab Thermidor, skinny fries & mini mixed leaf salad	22.95

BRICKLAYERS CLASSICS

Tring beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	15.95
Beef burger, red onion mayonnaise, melted smoked cheddar, home pickled vegetables, fries	15.95
Wild boar & apple sausages, chive mash & red wine onion gravy	13.95
Beef and field mushroom pie with a mash top and buttered vegetables	17.45

SIDE DISHES (v)

Mixed leaf salad	3.50	Creamed Spinach	4.45
Seasoned triple cooked hand cut fat chips	4.25	Rocket with Smoked Cheddar shavings	4.25
Skinny Fries	3.75	Cauliflower béchamel & Camembert cheese	5.45
French beans cooked in butter with shallots	4.45	Red & yellow baby vine tomatoes & red onion	
Fresh buttered vegetables	3.95	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 (d) Dairy free. Many of our starters and main courses can be adapted, **gluten free** and some dairy free. Please ask your waiter.

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. Thank you

