



## LUNCH MENU

Italian mixed olives 4.95

Selection of rustic seeded breads 2.50 Subject to market changes

### STARTERS & LIGHT PLATES

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins (d), rustic bread & butter	15.95
Tempura king scallops with spring onions, celeriac puree, ginger & plum jus	12.95
Duck Liver Parfait, roasted pistachios, pear & white wine chutney with toasted focaccia	9.45
Courgette tempura millefeuille, avocado guacamole & quail eggs (v)	8.95
Terrine of Scottish King Scallops, baby leeks, wild rocket & yoghurt mayonnaise	9.45
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, julinennes 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
Venison & pistachio coarse terrine, onion compote, toast	8.95
Today's Soup with crusty bread (v)	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	27.95
Ballotine of Chicken & roasted red peppers, poppy seed crust, tomato cream	17.95
Shredded Lamb, root vegetable puree, rosemary jus	19.95
Pork tenderloin wrapped in bacon, apple & hazelnut jus	18.95
Barbary duck breast, confit leg (marinated in salt & duck fat), fig jus	19.95
Devonshire Crab Thermidor, skinny fries & mini mixed leaf salad	23.95
Wild Cod Medallion, parsnit crumb, pesto cream	19.95
Fish of the Day (market availability)	
Duo of Lamb - Lamb breast stuffed with apricots & lamb cannon, red wine jus	21.95
Roasted celeriac, courgette & pea risotto with melted Saxon smoked cheddar, leaf salad (v)	15.95

### BRICKLAYERS CLASSICS

Tring beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	16.45
Lamb burger, red onion mayonnaise, melted smoked cheddar, home pickled vegetables, fries	15.95
Steak & mushroom Pie, puff pastry, mash, buttered vegetables	17.95
Wild boar & apple sausages, chive mash & red wine jus	13.95

### SIDE DISHES (v)

Mixed leaf salad	3.50	Creamed Spinach	4.75
Sweet potato fries	4.45	Rocket with Smoked Cheddar shavings	4.25
Skinny Fries	3.75	Cauliflower béchamel Camembert cheese	5.95
French beans cooked in butter with shallots	4.75	Red & yellow baby vine tomatoes & red onion	
Fresh buttered vegetables	3.95	salad with a whole grain mustard dressing	4.65

**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

# pudding

**Apple & red fruit Crumble with custard £6.95**

**Coconut & white chocolate cream, biscuit base, passion fruit sorbet £7.45**

*try with Straw wine, Stellenbosch, S Africa 5.75 50ml*

**Vanilla crème brulee £7.45**

*try with Monbazillac, Chateau Septy | 3.60 50ml*

**Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream £6.95**

*try with Buitenverwachting 1769 Muscat | 6.20 50ml*

**Lemon & meringue slice on a biscuit base, blackcurrant sorbet £6.95**

*try with Straw Wine, 2017 Rustenberg, Stellenbosch, S.Africa 5.75 50ml*

**Mixed nut brownie, maple walnut ice cream £7.45**

*try with Black muscat Elysium, California 5.90 50ml*

**Almond & blueberry tart, honeycomb ice cream £7.45**

*try with Dijon Rhubarb liqueur on ice 5.90 50ml*

**Selection of four British cheeses with biscuits & tomato chutney £9.45**

*Rachel goats cheese      Stilton Blue cheese      Finn Herefordshire Brie      Cornish Yarg*  
*try with Barros LBV Port £6.00 50ml /£10.00 100ml*

**Handmade Local Chiltern ice cream & Sorbets**

Organic & natural ingredients are used without any additives or colourings

Ice creams are made with Guernsey cream & all are gluten free

2 scoops £4.95, 3 scoops £6.50

Vanilla, Chocolate, Coconut, maple walnut, white chocolate almond, honeycomb

*Sorbets:*

Passion fruit, strawberry, mango, blackcurrant, raspberry, pineapple (*new*)

Freshly ground Italian Antica bean coffee, espresso 2.90, Cappuccino, Café latte 2.95

English Breakfast Tea 2.60 Fruit fusion & Herbal Teas 2.95

## pudding Wines

**Moscato (sparkling), innocent Bystander, Victoria, Australia 2012. 5.5% alc Half Bottle 18.00**

*Made from Gordo and black muscat from old vine Muscat Vineyards along the Murrar River. Refreshing, light. And sparkling.*

**Monbazillac Chateau Septy. France 2013 Half bottle 23.50 7.00 100ml glass 3.60 50ml glass**

*FULL-BODIED, FABULOUSLY CONCENTRATED AND INTENSE, WITH A SWEET INNER-CORE OF FRUIT*

**Black Muscat, Elysium, Quady winery, 2014 California Half bottle £39.50 11.50 100ml glass 5.90 50ml glass**

*Rose and lychee aromas arise from this black muscat grape. The resulting wine is intriguingly sweet & juicy yet well-balanced. Alc 15%*

**\*Buitenverwachting 1769 Muscat, S.Africa 2011 Half bottle £42.00 12.20 100ml glass 6.20 50ml glass**

*This classical 2014 vintage Constatia dessert wine offers ripe apricot, melon, fynbos and apple like characters. Fantastic!*

**Tokaj, Sauska Late Harvest Cuvee, Hungary 2005 55.00 (50cl botl)**

*Luscious pear and stone fruit with a hint of beeswax and a long lingering honey and lemon zest finish.*

**Noble Reisling, Saint Clair, Marlborough, New Zealand 2013 Half bottle 65.00**

*Luscious pear and stone fruit with a hint of beeswax and a long lingering honey and lemon zest finish. An enticing bouquet of soft dried apricot dipped in honey and notes of orange blossom.*

**Ice wine, Pelee island vidal, Kingsville, Ontario, Canada 2008 Half bottle 98.00**

*Icewine is produced from grapes which are left on the vine in the autumn and then hand harvested in December and January when temperatures fall below -10 C and the grapes have frozen solid naturally on the vine concentrating the sugar. T*

**On tables of 6 or more or dining in the garden a discretionary 10% gratuity will be added. All staff gratuities go directly to the staff. Thank you**

*Mothers day*

*31<sup>st</sup> March*

*3 course Menu £35 per person*

