

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, rustic bread & butter 15.95

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

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

Duck Liver Parfait, roasted pistachios, pear & white wine chutney with toasted brioche 9.45

Mini lamb lettuce salad with honey dressing, smoked croutons, crispy shallots & poached egg with watercress cream (v) 7.95

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

Bricklayers Arms Home Smoked Fish Plate, crusty bread, tomato chutney 10.45

Pumpkin polenta fritter, goats cheese cream, tomato flan (v) 8.45

Chicken & apricot terrine, onion & walnut muffin, cucumber & yoghurt cream 7.95

Soup of the day with crusty bread & butter 6.45

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 27.45

Chicken ballotine cooked with Chantenay honey carrots, thyme crust, madeira jus 17.95

Roasted leg of lamb, sweetbreads and cabbage millefeuille, redcurrant jus 20.95

Pork cheeks cooked with butter beans, silver skin onions & cider 17.95

Lemon sole fillet, pea & purple basil mousse, tomato cream 19.45

Duo of Duck, Barbary duck breast & confit leg (marinated in salt and duck fat), black fig jus 19.95

Guinea fowl breast with a mushroom duxelle parcel & chestnut jus 18.95

Devonshire Crab Thermidor, skinny fries & mini mixed leaf salad 22.95

Pumpkin, pea & roasted seed Risotto with Colla Italian cheese melted mozzarella, parsley pesto (v) 15.95

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

Lamb pie cooked in white wine, root vegetables with a mash top served with buttered vegetables 16.95

SIDE DISHES (v)

Mixed leaf salad 3.50 Creamed Spinach 4.25

Seasoned triple cooked hand cut fat chips 4.25 Rocket with Parmesan shavings 4.25

Skinny Fries 3.75 Cauliflower béchamel & Camembert cheese 5.45

French beans cooked in butter with shallots 4.25 Red & yellow baby vine tomatoes & red onion

Fresh buttered vegetables 3.95 salad with a whole grain mustard dressing 4.25

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

All staff gratuities go directly to the staff. On tables of 6 or more, an optional 10% gratuity will be added. Thank you.

