



## SUMMER LUNCH MENU

Italian mixed olives 4.95      Selection of rustic breads 2.95

### STARTERS & LIGHT PLATES

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins (d), rustic bread & butter	15.95
Profiteroles of King Scallops, seafood & langoustine bisque	12.95
Smoked duck coarse terrine, piccalilli cream, toast	8.95
Aubergine cake, tomato couli, mini salad (v)	8.45
Fresh Cornish White Crab, home smoked salmon, chive cream, blinis	9.45
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	15.95   7.95
Pork pressé with tartare seasoning, yoghurt & cucumber dill cream, toast	8.45
Bricklayers Arms Home Smoked Fish Plate, crusty bread, tomato chutney	10.95
Roasted pepper tapenade, seared sardine fillets marinated in red wine, toasted charcoal bun	7.95
Today's freshly made Soup (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, green peppercorn brandy cream or Mushroom port sauce	27.95
Duo of Duck breast, Duck confit leg (marinated in salt & duck fat), fig jus	19.95
Slow cooked pork belly, popped pork scratchings, sweet & sour black bean jus	17.95
Crab Thermidor, mini salad, skinny fries	23.95
Guinea Fowl leg & breaded toasted sesame breast, grilled courgettes, aubergines, ratatouille jus	19.95
Barnsley Lamb chop (off the bone), barley & walnut risotto, Marsala jus	20.95
Grilled Chicken thighs & lemon grass brochette, lime leaf jus, confit pomelos	17.95
Sea Bream ballotine, rolled with wild rocket, citrus beurre blanc	19.95
Steamed fillet of Cod, nori crust, hollandaise, buttered new potatoes	20.95
Today's risotto, served with a mixed leaf salad (v)	15.95

### BRICKLAYERS CLASSICS

Chicken Burger, guacamole, red Leicester cheese, home pickles, charcoal bun, fries, salad	16.45
Tring beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	16.45
Steak & mushroom Pie, puff pastry, mash, buttered vegetables	17.95
Wild boar & apple sausages, chive mash & red wine jus	14.45

### 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 shallot	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

# PUDDINGS

**Mixed nut chocolate brownie, maple & walnut ice cream | 7.45**

*try with Monbazillac, Chateau Septy | 3.70ml*

**Lemon & meringue log, raspberry sorbet | 6.95**

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

**Mixed fruit éclair (pineapple, mango, strawberry), vanilla sour cream, passionfruit sorbet | 7.45**

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

**Vanilla crème brulee | 7.95**

*try with Monbazillac, Chateau Septy | 3.70ml*

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

*try with Buitenverwachting 1769 Muscat | 6.20 50ml*

**Almond, pear & blueberry tart, white chocolate & almond 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**

Rachels 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, maple walnut, white chocolate almond, honeycomb**

Sorbets:

**Passion fruit, strawberry, mango, blackcurrant, Lemon**

**Arabica Coffee – Espresso, Macchiato 3.20, Cappuccino, Café latte 3.20**

**English Breakfast Tea 2.60 Fruit fusion & Herbal Teas 2.95**

# DESSERT WINES

	½ bottle	100ml	50ml
Moscato (sparkling), Victoria, Australia 2017 <i>Gordo &amp; black muscat from old vine Muscat Vineyards. Refreshing, light &amp; sparkling.</i>	16.00		
Monbazillac Chateau Septy. France 2013 <i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>	23.50	6.80	3.50
Straw Wine, Rustenberg, Stellenbosch, S.Africa 2017	36.00	10.50	5.75
Buitenverwachting 1769 Muscat S.Africa 2015 <i>Ripe apricot, melon, fynbos and apple like characters.</i>	39.00	11.30	5.90
Black Muscat, Elysium, California 2015 <i>Rose and lychee aromas arise from this black muscat grape.</i>	38.00	12.50	6.50
Tokaji, Late Harvest Cuvee, Sauska, Hungary 2005	55.00		
Noble Rot Reisling, Saint Clair, Marlborough, New Zealand 2016	65.00		
Ice wine, Pelee Island Vidal, Kingsville, Ontario, Canada 2008	98.00		

## *New Fixe Price Menu*

*Available Monday - Thursday (lunch & dinner & Friday lunch)*

*2 crs - £22    3 crs £27*

*Choice of delicious dishes (see Fixe Price Menu)*

