

### Red Special

#### Pinot Noir Trentham Estate Australia 2016

The fruit for Trentham Estate's Pinot Noir is picked from their best vineyard: the grapes ripened slowly & evenly to result in great fruit quality. Cherry red with plum & spice aromas, berry fruit flavours with subtle French oak & a soft silky finish.

£27.50



## Sunday [Sample Menu]

### White Special

#### Row 1 Sauvignon Blanc Marlborough NZ 2018

Bright & fresh sauvignon blanc with tropical aromas. The flavour is lively & crisp with passionfruit, melon & ripe lemon. A well balanced wine with lovely fruit weight, depth & length.

£25.00

### Start your meal with our "St Germain Elderflower Spritz"

Prosecco, hand picked elderflower liqueur, topped up with soda water

£9.50 (250ml) Carafe (4 people) £27

Rustic bread £2.95 // Italian mixed olives £4.95

## Starters

### CHARCUTERIE BOARD *for two to share*

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

Cod, sea trout & crayfish terrine, tarragon aioli, toast 8.95

Fresh steamed Lincolnshire Asparagus, balsamic cream (v) 8.95

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

Duck Rillettes, apple & cider chutney, toast 8.95

Halloumi, crispy chorizo, sun blushed tomato salad, tomato dressing 8.45

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

Eggs royale – Poached eggs, smoked salmon, hollandaise sauce, brioche bun 8.95

Leek & potato soup, rustic bread (v) 6.95

## Mains

*Roasts are served with roast potatoes, home-made Yorkshire & buttered vegetables*

*Fish dishes are served with buttered vegetables & new potatoes*

½ Roast spit Chicken with a red wine jus 15.95

Roast loin of English Pork with Aspall cider jus 16.45

Roast leg of British Lamb with a rosemary jus 17.45

Roast Bedfordshire top side of beef with a red wine & onion jus 17.95

Roast sirloin of 21 day aged beef with a red wine & onion jus 21.95

Duck leg confit (marinated in salt & duck fat) with a cranberry jus 17.45

Roasted monkfish tail, lobster bisque 24.95

Steamed Sea trout & cod medallion, leek chardonnay sauce 19.95

Lobster Thermidor, mini salad, skinny fries half 26.95, whole 38.95

Asparagus & pea risotto, melted emmental, tomato coulis & mixed leaf salad (v) 15.95

**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 a discretionary 10% gratuity will be added. All staff gratuities go directly to all the staff

# The BRICKLAYERS ARMS

## PUDDINGS

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

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

**Warm waffle, honeycomb ice cream | 7.45**

*try with Black muscat Elysium, California 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*

**Coconut & white chocolate bounty, passionfruit sorbet | 7.45**

*try with Black muscat Elysium, California 5.90 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, raspberry, pineapple**

**Arabica Coffee – Espresso, Macchiato 3.20, Café latte 3.40, Cappuccino 3.20**

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

## DESSERT WINES

|   | ½ bottle | 100ml | 50ml |
|---|----------|-------|------|
| Moscato (sparkling), Victoria, Australia 2017<br><i>Gordo &amp; black muscat from old vine Muscat Vineyards. Refreshing, light &amp; sparkling.</i> | 17.00    |       |      |
| Monbazillac Chateau Septy. France 2013<br><i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>                         | 23.50    | 7.00  | 3.70 |
| Straw Wine, Rustenberg, Stellenbosch, S.Africa 2017   | 36.00    | 10.50 | 5.75 |
| Buitenverwachting 1769 Muscat S.Africa 2015<br><i>Ripe apricot, melon, fynbos and apple like characters.</i>  | 42.00    | 12.20 | 6.30 |
| Black Muscat, Elysium, California 2015<br><i>Rose and lychee aromas arise from this black muscat grape.</i>   | 39.50    | 11.50 | 5.90 |
| 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    |       |      |

### Lobster offer

½ Lobster (300/320g), aioli, skinny fries, Salad, glass of prosecco

Available Monday to Thursday

Offer ends 27<sup>th</sup> June

£25 per person Half £37.50 Whole (pre-bookings, min 24hrs notice)