

Italian mixed olives 4.95
Seven Seeded & white sourdough rustic bread 3.50

STARTERS & LIGHT PLATES



CHARCUTERIE BOARD for two to share	
Cold cured Mediterranean meats, mixed olives, cocktail gherkins, rustic bread	16.95
Blue swimmer white Crab meat, home smoked salmon, chive cream, blinis	9.65
Bricklayers Arms, Home smoked Fish Plate, crusty bread, tomato chutney	11.95
Deep-fried halloumi salad, roasted peppers, chickpeas, sourdough croutons, tapenade dressing (v)	9.45
Beef Carpaccio, mixed nuts, parmesan shavings, Guinness drizzle dressing	10.95
Chicken liver parfait, red onion jam, toasted focaccia	8.95
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	8.45 15.95
Seafood Gratin, (Baby squid, smoked haddock, salmon, mussels, prawns)	10.95
Pork croquettes, soya & hoisin sauce	8.95
Roasted pumpkin soup, crusty bread (v)	6.95



MAIN COURSES

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with buttered new potatoes

Duo of Duck breast & confit leg (marinated in salt & duck fat), sweet & sour gooseberry jus	19.95
Pulled Pork shoulder, vegetable compote, BBQ & red onion jus	18.45
21-Day Aged Fillet of British Beef (220g), Vine tomatoes, green peppercorn brandy cream	28.95
Corn fed chicken breast stuffed with roasted yellow peppers & red Leicester, Marsala jus	17.95
Pan-fried Lamb cannon, sweet potato & celeriac puree, tarragon jus	22.95
Fillet of steamed Sea bream, rolled with rocket & ruby chard, lemon & caper beurre blanc	20.95
Roasted Red Mullet fillets, saffron chardonnay cream	20.95
Tring beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	16.45
Wild boar & apple sausages, chive mash, red wine jus	13.95
Prime Beef burger, smoked cheddar, beef tomato, braised onion garlic mayo, salad fries	16.45
Chicken pie, puff pastry top, fresh buttered vegetables	17.45
Quinoa, beetroot & edamame burger, sourdough bun, homemade almond & BBQ sauce, fries (vg)	15.95



SIDE DISHES (v)

Mixed leaf salad	3.50	Creamed Spinach	4.70
Dauphinoise Potatoes	4.50	Cauliflower béchamel Somerset brie (2 persons)	6.00
Skinny Fries	3.80	Red & yellow baby vine tomatoes & red onion	
Buttered new Potatoes	3.50	salad with a whole grain mustard dressing	4.50
Fresh buttered vegetables	4.00	Sweet potato fries	4.50

DESSERTS

Dandelion & burdock sticky toffee pudding, date mascarpone, vanilla ice cream	6.95
Bourbon vanilla Crème brulee (gf), biscotti biscuit	7.95
Pineapple feuille, passion fruit set cream, coconut sorbet	7.45
Lemon posset log, soft meringue, shortbread, blackcurrant sorbet	7.45
White chocolate mousse, biscuit base, peach melba top	7.45
Selection of 4 British cheeses: Rachel Goats cheese, Somerset camembert, Stilton Blue, Cheddar	9.95

Chiltern Ice creams (gf) sorbet Selection (gf, vg) (2 scoops 4.50, 3 scoops 6.50)

Ice Creams: Vanilla, chocolate, pistachio, hazelnut with sea salted caramel, honeycomb

Sorbets: mango, elderberry, lemon, blackcurrant, coconut.

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements. (v) Vegetarian (vg) Vegan

Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free.

An optional 10% gratuity will be added to your bill on tables of 6 or more and dining in the garden. All staff gratuities go directly to the staff



COVID 19 MEASURES

**WE HAVE UNDERTAKEN A NUMBER OF MEASURES TO HELP PREVENT
THE SPREAD OF COVID 19**

STAFF TEMPERATURE CHECKED AT THE BEGINNING OF EACH SERVICE

REGULAR TOILET CLEANING

SINGLE USE MENU AND WINE LISTS TO AVOID CONTAMINATION

HAND SANITISER STATIONS INSTALLED BY FRONT DOOR AND IN TOILETS

FLOOR MARKINGS TO KEEP SOCIAL DISTANCING

STAFF TO REGULARLY WASH/SANITISE HANDS BETWEEN SERVING TABLES

TABLES AND CHAIRS THOROUGHLY SANITISED AFTER EACH CUSTOMER

WE KINDLY ASK YOU TO KEEP CHILDREN CLOSE TO YOU AND KEEP THEM FROM WANDERING OFF
CUTLERY WILL BE PROVIDED ONCE YOU HAVE ORDERED ACCORDING TO GOVERNMENT GUIDELINES

CONDIMENTS SUCH AS SALT AND PEPPER ARE SANITISED AFTER EVERY USE

WE KINDLY ASK YOU TO BEAR WITH US AS THESE MEASURES ARE AS NEW TO US AS THEY ARE TO YOU