



MENU

Italian mixed olives 4.50
Seven Seeded & white sourdough rustic bread 3.50

STARTERS & LIGHT PLATES

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| CHARCUTERIE BOARD for two to share | |
| Cold cured Mediterranean meats, mixed olives, cocktail gherkins, rustic bread | 16.95 |
| White Crab, home smoked salmon, chive cream, blinis | 9.45 |
| Grilled halloumi salad, roasted peppers, toasted chickpeas & sourdough croutons, tapenade dressing (v) | 7.95 |
| Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) | 8.45 15.95 |
| Duck liver parfait, red onion jam compote, melba toast | 9.45 |
| Marinated Beef Carpaccio, Parmesan, rocket, roasted nuts, cold pressed rapeseed oil, Guinness vinegar | 9.95 |
| Bricklayers Arms Home Smoked Fish Plate, tomato chutney, rustic bread (Scottish salmon, tuna, swordfish) | 11.45 |
| 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

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| Duck confit leg (marinated in salt & duck fat), sweet & sour gooseberry jus | 18.95 |
| Pulled pork shoulder cooked in a smoked cumin, red onion jus, compote of Mediterranean vegetable | 17.95 |
| 21-Day Aged Fillet of Bedfordshire Beef (220g), Vine tomatoes, green peppercorn brandy cream | 28.95 |
| Cornfed Chicken leg, vintage carrots, fermented cabbage, parsley roasted garlic pesto | 17.95 |
| Steamed fillet of Sea Bass, baby ruby chard, capers beurre blanc | 20.95 |
| Tring beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad | 16.45 |
| Niçoise Salad, sea trout ceviche, French beans, cherry tomatoes, egg, mixed olives, anchovy dressing | 18.95 |
| Mixed bean & sweetcorn burger, sourdough bun, homemade almond & BBQ sauce, fries (vg) | 15.95 |
| Prime Beef burger, smoked cheddar, beef tomato, braised onion garlic mayo, salad fries | 16.45 |



SIDE DISHES (v)

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| Mixed leaf & salad | 3.50 | Creamed Spinach | 4.70 |
| Dauphinoise Potatoes | 4.50 | Cauliflower béchamel Camembert (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 | | |



DESSERTS

Served with cream, custard or Chiltern ice cream

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| Dandelion & burdock sticky toffee pudding | 6.95 |
| Strawberry & vanilla cream tart | 7.45 |
| Lemon posset log, soft meringue, shortbread | 6.95 |
| Raspberry & Bourbon vanilla Crème brulee | 7.95 |
| White chocolate mousse, butter biscuit, peach melba top | 7.45 |
| Chiltern Ice creams/sorbets | 2 scoops 4.50 / 3 scoops 6.50 |

Covid -19 Hygiene. All staff wash their hands every time they take or collect plates/glassware.

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 garden tables & tables of 6. All staff gratuities go directly to the staff

Please pay with Credit/debit card or Apple pay