



LUNCH MENU



Italian mixed olives 4.95 Rustic breads 3.00

STARTERS & LIGHT PLATES

CHARCUTERIE BOARD for two to share

Cold cured Mediterranean meats, mixed olives, cocktail gherkins (d), rustic bread & butter	16.95
Red pepper & scallops tempura, cauliflower puree, soy & sesame jus	12.95
Goose terrine baked with artichokes & confit shallots, herb Chantilly, toast	8.95
Pumpkin & purple potato cake, poached egg, English mustard cream (v)	8.45
Fresh Cornish White Crab, home smoked salmon, chive cream, blinis	8.95
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	15.95 7.95
Chicken liver parfait, red onion jam, toasted seeded bread	8.95
Bricklayers Arms Home Smoked Fish Plate, crusty bread, tomato chutney	10.95
Ballotine of sea trout, crab & crayfish, saffron cream	9.45
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

21-Day Aged Fillet of Bedfordshire Beef, green peppercorn brandy cream or Mushroom port sauce	27.95
Duo of duck breast & confit leg (marinated in salt & duck fat), sweet & sour gooseberry jus	19.95
Slow cooked pork cutlet, cider jus, Mini pork & root vegetable pie (pastry top) with black pudding & apple bonbons	18.95
Crab Thermidor, mini salad, skinny fries	23.95
Guinea Fowl leg, braised red cabbage, roasted nuts, cranberry jus	19.95
Slow roasted Lamb cannon, sweet breads & pine kernels on toast, purple sage jus	21.95
Chicken ballotine, leeks, melted mozzarella, basil pesto cream	17.95
Trio of Sea trout, haddock & lemon sole, soya bean chardonnay cream	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
Beef Burger, red Leicester cheese, home pickles, yoghurt & cranberry mayonnaise, fries, salad	16.45
Tring beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	16.45
Steak & mushroom pie, pastry top, creamy mash, buttered vegetables	18.45
Wild boar & apple sausages, chive mash & red wine jus	13.95

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 salad with a whole grain mustard dressing	4.65
Fresh buttered vegetables	3.95		

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 an optional 10% gratuity will be added. All staff gratuities go directly to the staff