

Red Special

Shiraz
Vieilles Vignes
Chateau La Bastide,
Aude Hauterive, Escales, France
2017

Parker - Fantastic Wine!

This syrah has a lifted nose that displays plum, raspberry, spice and earth. The palate is rich, full and generous with red fruits, dark cherry and white pepper. It finishes with fine, smooth chalky tannins and great length.

Everlasting Flavour.

£27.50



Sunday
Sample Menu
(Subject to changes)

White Special

Touraine
Sauvignon Blanc
Earl Paris-Simoneau
Val De Loire, France
2019

This is a stylish attractive full flavoured wine with the classic characters of passion fruit, cut grass and a hint of peach. These great varietal flavours are perfectly balanced with a clean and crisp feel and a zesty lime finish.

Love It!

£29.50

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 3.00 // Italian mixed olives 4.95

STARTERS & LIGHT PLATES

Charcuterie board (to share) Mediterranean meats, mixed olives, gherkins, rustic bread & butter	16.95
Mushroom Feuilletté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	15.95 7.95
Marinated herring, Potato, vegetable & horseradish mayonnaise salad, lambs' lettuce	7.95
Bricklayers Arms home smoked fish plate, crusty bread, tomato chutney	10.95
Salmon Rilette, lime whipped cream, red caviar, rye toast	9.95
Smoked chicken & smoked duck Caesar salad, Romano lettuce	8.95
Baked aubergine & parmesan patty, plum tomato & roasted red pepper coulis (v)	8.25
Oxtail & Jerusalem artichoke terrine, pickled cucumber, cumin yoghurt, toast	8.45
Broccoli soup served with 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

Roast loin of English Pork with cloudy cider jus	16.95
Roast leg of British Lamb with a rosemary jus	17.95
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	22.95
½ spit roast chicken with a red wine jus	16.45
Duck leg confit (marinated in salt & duck fat), fig jus	17.95
Steamed fillet of wild cod, hollandaise, buttered new potatoes	19.95
Fish Trio of sea trout, lemon sole & haddock, chardonnay sauce	20.95
Crab Thermidor, mini salad, skinny fries	23.95
Butternut squash & wild rocket risotto, melted Somerset brie, tomato coulis, 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, an optional 10% gratuity will be added. All staff gratuities go directly to the staff



PUDDINGS

Lemon cheesecake, elderberry sorbet 7.45

try with Dijon Rhubarb liqueur on ice 5.90 50ml

Blueberry, pear & almond tart, honeycomb ice cream £7.45

try with Black Muscat, Elysium, California 2015 | 5.90 50ml

Chefs trio of desserts

(praline delice, vanilla crème brulee, raspberry shortbread & almond cream) 7.95

try with Black Muscat, Elysium, California 2015 | 5.90 50ml

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

try with Buitenverwachting 1769 Muscat | 6.20 50ml

Bourbon vanilla crème brulee £7.95

try with Dijon Rhubarb liqueur on ice 5.90 50ml

Selection of four British cheeses with biscuits & tomato chutney | 9.95

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, pistachio, honeycomb, hazelnut with sea salt caramel, Candied fruit
Sorbets:**

Passion fruit, strawberry, mango, blackcurrant, Lemon, coconut, blackberry, elderberry

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 & black muscat from old vine Muscat Vineyards. Refreshing, light & sparkling.</i>	18.00		
Monbazillac Chateau Septy. France 2013 <i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>	23.50	7.00	3.60
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	12.20	6.20
Black Muscat, Elysium, California 2015 <i>Rose and lychee aromas arise from this black muscat grape.</i>	38.00	11.50	5.90
Tokaji, Late Harvest Cuvee, Sauska, Hungary 2005	55.00		
Noble Rot Reising, Saint Clair, Marlborough, New Zealand 2016	65.00		
Ice wine, Pelee Island Vidal, Kingsville, Ontario, Canada 2008	98.00		

Fixe Prix Menu

Available January Monday – Thursday (lunch & dinner & Friday lunch)

2 CRS - £22 3 CRS £27

Choice of delicious dishes (see Fixe Prix Menu)