



Sunday Menu

SAMPLE MENU – SUBJECT TO CHANGE

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) £32

Rustic bread 3.50 Mixed Italian Olives 4.95

STARTERS & PLATES

Home cured pancetta, Iberico ham, aged cheddar, honey walnuts, sourdough bread	10.95
Pheasant & wild boar terrine, plum & ginger chutney, toast	8.95
Bricklayers Arms, Home smoked fish plate, crusty bread, tomato chutney	12.95
Crab & home smoked salmon, chive cream, blinis	9.95
Fried polenta cake, tomato & mushroom ragou, 'perfect' egg yolk	9.95
Seafood Gratin with haddock, scallops, baby squid, mussels	11.95
Smoked duck breast & crispy duck leg salad, croutons, plum & soy dressing	10.95
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	8.95 16.95
Tomato & roasted red pepper soup (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	17.45
Roast leg of British Lamb with a rosemary jus	18.45
Roast British top side of beef with a red wine & onion jus	19.95
½ spit roast corn fed chicken with a red wine jus	17.45
Duck leg confit (marinated in salt & duck fat), orange & pink grapefruit jus	18.95
Pan fried loin of wild Cornish halibut, hollandaise sauce	24.95
Quinoa, red onion & carrot patty, ratatouille, pickled cucumber, salad (vg)	16.95

PUDDINGS

Dandelion & burdock sticky toffee pudding, date mascarpone, vanilla ice cream	7.45
Bourbon vanilla Crème brulee (gf)	7.95
Chocolate ganache with bourbon sponge, caramelised hazelnuts, sea salted caramel ice cream	7.95
Lemon posset log, soft meringue, shortbread	7.45
Chiltern Ice creams (gf)/sorbet Selection (gf, vg) (2 scoops 4.95, 3 scoops 6.95)	
Ice cream: Vanilla, chocolate, honeycomb, salted caramel hazelnut.	
Sorbet: Lemon, mango, blackcurrant, coconut	

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
A 10% optional service charge will be added to all garden and terrace tables. All staff gratuities go directly to the staff.