

December Festive Dinner Menu

Italian mixed olives 4.95

Seven seeded & milk & honey sour dough rustic bread 3.50



STARTERS & LIGHT PLATES

Cold cured Mediterranean meats, mature cheddar, mixed olives, rustic bread	9.45
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
Gnocchi with artichoke hearts, creamy tomato sauce (v)	8.95
Pan-fried king scallops, glazed beetroot, goats cheese, coconut cream	12.45
Chicken liver parfait, red onion jam, toasted focaccia	9.25
Mushroom feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	8.45 15.95
Mixed game coarse terrine, white truffle mayonnaise, pear & plum chutney, toast	9.25
Sea trout, crab & crayfish tian, Langoustine bisque	9.95
Daily fresh Soup, rustic 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
21-Day aged fillet of British beef (220g), wild mushrooms, green peppercorn brandy cream	28.95
Best end of lamb, chestnut, mushroom & pea risotto, tarragon jus	24.95
Norfolk Turkey breast wrapped in smoked bacon, chestnut & sage stuffing, cranberry jus	18.95
Lemon sole stuffed with a crayfish & haddock mousse, ginger lime & BBQ sauce	23.95
Slow cooked pork shoulder, black pudding & walnut parcel, cloudy apple & marjoram jus	18.45
Pan fried fillet of bream, leek, Pernod chardonnay jus	21.95
Butternut squash and sage Ravioli, sun blush tomato and basil oil, leaf salad (vg)	15.95
Venison saddle & mini pie with butternut squash mash top, juniper berry jus	25.95
Boned whole quail, tarragon chicken stuffing, wild boar & apple sausage, port jus	21.95

SIDE DISHES

Mixed leaf salad	3.50	Sautéed Brussel sprouts, confit shallots, bacon	4.95
Dauphinoise Potatoes	4.50	Creamed Spinach	4.70
Skinny Fries	3.80	Cauliflower béchamel Somerset brie (2 pers.)	6.00
Buttered new Potatoes	3.50	Baby vine tomatoes & red onion salad	
Sweet potato fries	4.50	with a whole grain mustard dressing	4.70
Fresh buttered vegetables	4.20		



DESSERTS

Coconut mousse, triple berry compote, red fruit mirror glaze, elderberry sorbet, fresh berries	7.95
Hazelnut mousse, almond chocolate biscuit, chocolate custard cream, honeycomb ice cream	7.95
Dandelion & burdock sticky toffee pudding, date mascarpone, vanilla ice cream	6.95
Bourbon vanilla Crème Brûlée, biscotti biscuit	7.95
Lemon posset log, soft meringue, shortbread, blackcurrant sorbet	7.45
Chocolate fondant, vanilla ice cream (10mins) (gf)	7.95
Selection of 4 British cheeses: Rachel Goats cheese, Somerset brie, Stilton Blue, mature Cheddar	9.95

CHILTERN ICE CREAMS (GF) SORBET SELECTION (GF, VG) (2 scoops 4.95, 3 scoops 6.50)

Ice Creams: Vanilla, Chocolate, Pistachio, Honeycomb, Hazelnut & sea salt caramel

Sorbets: 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. 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

**FACE COVERINGS MUST BE WORN WHEN WALKING THROUGH THE RESTAURANT AND
USING BATHROOMS. THESE CAN BE REMOVED WHILST SEATED AT A TABLE**

ON ENTRY, SCAN THE QR CODE WITH YOUR NHS COVID-19 APP

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