



FATHERS DAY
16TH JUNE 2019
[sample menu]

Fathers Day Aperitifs

Old Fashioned £8.50
Devaux Champagne £10 (125ml)
Dark & Stormy (Goslings dark rum & Fevertree ginger beer) £8.50
Bloody Mary £8.50

STARTERS

Charcuterie board for two sharing
(selection of cold cured Mediterranean meats, olives, gherkins and rustic bread)
Chilled Haddock & crayfish mousse, confit lemon Chantilly & toasted foccacia
Bricklayers Arms selection of home smoked fish (salmon, swordfish & tuna), served a tomato chutney (d)
Guinea Fowl & fig coarse terrine with an onion & redcurrant jam & toast (d)
Slow cooked ham hock served with a piccalilli mayo & warm poached egg (d)
Green Asparagus Salad with roasted nuts, avocado & tomato dressing (v) (d)
Mushroom Feuillete (starter or main)
Mushrooms in a calvados cream, julienne Vegetables with a puff pastry top (v)
Goose rilletes with homemade apricot chutney & toast
Tomato & roasted red pepper Soup with a basil pesto drizzle (v) (d)

MAINS

Roasts are served with roast potatoes, Yorkshire & buttered vegetables
(fish dishes with new buttered potatoes and vegetables)

Half spit roast chicken with a red wine & onion jus (d)
Roast loin of English Pork with a cider jus (d)
Roast leg of British Lamb with a rosemary jus (d)
28 days aged roast Bedfordshire Beef (sirloin cut) with a red wine & onion jus (d)
Duck leg confit (marinated in salt and duck fat) with a cranberry & redcurrant jus (d)
Cod Fillet with a marinère cream & fried samphire
Fillet of Hake served with a lobster bisque (d)
Devonshire Crab Thermidor, skinny fries, mini mixed leaf salad
Yellow Courgette, watercress & pea risotto, tomato coulis served with a leaf salad (v)

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.
(v) Vegetarian (d) Dairy free. Many of our starters and main courses can be adapted for **gluten free** and some dairy free.
Please ask your waiter when ordering.



HOME MADE PUDDINGS

(add £3.60 to include 50ml glass of Monbazillac pudding wine, see our full list below).

Lemon & meringue slice on a biscuit base, blackcurrant sorbet

Eton mess with fresh soft red fruits

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

Mixed nut Brownie with maple & walnut ice cream

Pear, blueberry & almond tart with vanilla ice cream

Per-las Scottish Blue cheese & Herefordshire Finn Brie cheese, biscuits & tomato chutney

CHILTERN ICE CREAM & SORBETS

2 scoops of Our new hand made ice creams & sorbets

Organic & natural ingredients are used without any additives or colourings

Ice creams are made with Guernsey milk & cream & all are gluten free

Ice cream:

Vanilla, Dark Chocolate, Coconut, Maple & Walnut, Pistachio, Honeycomb

Sorbets:

Raspberry, Passion fruit, Strawberry, Mango, Lemon, Blackcurrant

Freshly Ground Artisan Roasted Coffee

Espresso £2.90, cafe, cappuccino, latte £2.95

English Breakfast Tea £2.60 Fruit fusion & Herbal Teas £2.95

Some of our dishes may include traces of nuts. If you have any allergies please ask your waiter for assistance

PUDDING WINE

Moscato (sparkling), innocent Bystander, Victoria, Australia 2014 5.5% alc Half Bottle £18.00

Made from Gordo and black muscat from old vine Muscat Vineyards along the Murrar River. Refreshing, light. And sparkling.

Monbazillac Chateau Septy. France 2013 Half bottle £23.50 £7.00 100ml £3.60 50ml

Full-bodied, fabulously concentrated and intense, with a sweet inner-core of fruit

Black Muscat, Elysium, Quady winery, 2015 California Half bottle £39.50 £11.50 100ml £5.90 50ml

Rose and lychee aromas arise from this black muscat grape. The resulting wine is intriguingly sweet & juicy yet well-balanced. Alc 15%

Tokaj, Sauska Late Harvest Cuvee, Hungary 2005 £55.00 (50cl btl)

Luscious pear and stone fruit with a hint of beeswax and a long lingering honey and lemon zest finish.

Buitenverwachting 1769 Muscat, S.Africa 2014 Half bottle £39.00 £12.00 100ml £6.20 50ml

This classical 2014 vintage Constatia dessert wine offers ripe apricot, melon, fynbos and apple like characters. **Fantastic!**

Noble Reistling, Saint Clair, Marlborough, New Zealand 2013 Half bottle £55.00

Luscious pear and stone fruit with a hint of beeswax and a long lingering honey and lemon zest finish.

Ice wine, Pelee island vidal, Kingsville, Ontario, Canada 2008 £98.00 (37.5cl)

This dessert wine is lusciously sweet and smooth with rich, concentrated aromas of apricots and peaches.

Fathers Day 3 Course Menu

£34.50 per person

(Children menu, under the age of 10, £19)

All prices include vat @ 20%.

A discretionary service charge of 10% will be added to your bill.

All staff gratuities go direct to the staff and equally shared.

Thank you.