

Start your meal with

Kir Royale **±12**

A glass of fizz Orange Marmalade Spritz **£9.50**

Aperol spritz £8.50

NIBBLES & SHARERS

Italian mixed olives **5.00** Baked sourdough, butter **5.00** Padron peppers, olive oil, Maldon sea salt **5.50** Broccoli, pea, & parmesan arancini **6.50**

STARTERS & LIGHT PLATES

Pan seared scallops, sweetcorn puree, crispy pancetta (gf) **13.50** Rabbit & pistachio terrine, red onion marmalade, toasted sourdough **9.50** Mackerel rillette, house pickles, toasted sourdough **9.00** Burrata, heritage salad, basil oil, crispy capers (v)(gf) **11.00** Portobello mushroom, crispy truffle polenta (v) **9.95** Pan fried Argentinian prawns, garlic & chilli butter **11.75** Whole baked camembert, truffled honey, fig, walnuts, sourdough (to share) **18.50**

MAINS

Tring ale battered haddock, triple cooked chips, tartare sauce, peas **18.95** Devon crab and prawn linguine, bisque, chilli, preserved lemon, baby tomatoes, parsley **18.50** Delica pumpkin & courgette risotto, salsa verde, hazelnuts (ve) **15.50** Prime beef rib burger, bacon, burger cheese, homemade burger sauce, baby gem lettuce, tomato brioche bun, skinny fries **19.95** Chalk steam trout, carrot puree, torched fennel (gf) **18.50** Corn fed chicken breast, pomme Anna, rainbow chard, spinach puree (gf) **18.50** 8oz Hertfordshire sirloin steak, peppercorn sauce, watercress, triple cooked chips **29.50**

Gloucester old spot sausages, buttered mash, seasonal vegetables, Roscoff onion gravy 15.95

SIDES

Tenderstem broccoli, toasted flaked almonds 6.00 Skinny fries 4.50 Tring ale battered onion rings 4.50 Truffle Parmesan fries 6.00

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements. (v) Vegetarian (ve) 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. Thank you