

Start your meal with

A 125ml glass of fizz

Kir Royale £12

Prosecco Rose, Bottega Poeti £6.85

Aperol spritz £8

NIBBLES

Italian mixed olives 4.95 Assorted breads 4.00

STARTERS & LIGHT PLATES

Root vegetable soup, cajun oil, rustic breads (ve) 7.95

Beetroot & gin cured gravlax, pickled beetroot, chive potato salad 12.95

Pan fried scallops, cauliflower puree, curried roasted cauliflower florets, sesame dressing 14.95

Selection of cured meats, olives & houmous, rustic bread 10.45

Dressed crab, bloody Mary dressing, guacamole, croute 13.75

Chicken liver parfait, red onion chutney, toast 10.95

Mushroom Feuillette, brandy cream, julienne vegetables (v) 9.95 / 17.95

Asian spiced pork belly, sweet potato puree, chorizo, pickled chicory 9.95

MAINS

8oz Hertfordshire sirloin steak, chimichurri, Tring ale battered onion rings, homemade chips 32.95

Pan fried chalk stream trout, citrus risotto, seasonal vegetables, lobster bisque 26.95

Pan roasted chicken, dauphinoise potatoes, seasonal greens, white wine and chervil sauce 22.95

Slow braised lamb shank, balsamic roasted mediterranean vegetables, tomato & tarragon sauce 24.95

Lemon butter baked hake, chorizo five bean cassoulet, crispy kale 23.95

Beetroot wellington, chilli and tarragon sauce, Mediterranean vegetables, herbed new potatoes (ve option) 18.95

Asian spiced duck breast, sesame greens, dauphinoise potatoes 25.95

SIDES

Herbed new potatoes	5.25	Tring ale battered onion rings	4.45
Truffle mash	4.45	Homemade Chips	4.45
Mixed leaf salad	4.25	Wilted greens	4.45

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

Follow us on social media for offers and events!

Instagram - bricklayers arms



