



Pub Favourites

Basket of Homemade & Italian Breads - with flavoured butter, oil & balsamic and hummus - £4

Sicilian marinated olives - £3

Soup of the Day - with homemade bread - £7 (GF/VE*)

Double Baked Gruyere Soufflé - baked with cream and chives - £8

Sticky Chilli Beef - crispy, thinly sliced sirloin of beef tossed with sweet chilli sauce £8.5

Fritto Misto - squid, king prawns, whitebait & goujons, tossed with Parmesan flour, deep fried and served with garlic aioli £9 (VE version available)

Warm Salad of Smoked & Roasted Roots - mixed dressed leaves, goats cheese and toasted almonds - £8

Cajun Buffalo Wings - with blue cheese dip £7

MOULES & FRITES

STARTER WITH GRANARY BREAD £9 MAIN COURSE WITH FRITES £15

Mariniere - the classic with shallots, garlic, white wine & parsley

House Mussels - shallots, bacon, cider & cream

Thai - chilli, garlic, ginger, lemongrass, coriander & coconut cream

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Beer Battered Scottish Cod & Chips - home cut chips, garden or mushy peas - £14

Risotto di Mare - arborio rice, chilli, garlic, king prawns, squid, mussels, white wine & parsley - £16

Penne Luganica - pasta quills in a spicy sausage, fennel and rosemary sauce finished with cream - £12

Rigatoni Giardiniera - courgette, chilli, garlic and parmesan topped with crispy spinach balls - £12 (VE)

Pheasant & Pear Bangers & Mash onion gravy & mash - £13

Chicken Milanaise - flattened chicken breast with lemon & parmesan breadcrumbs, sauté new potatoes with garlic and dressed leaves - £14

Warm Chicken & Bacon Salad - sautee chicken breast and bacon tossed through mixed leaves, candied walnuts, honey & mustard dressing - £13

Pie(s) Of The Day - served in a dish with a puff pastry lid with your choice of chips or mash and mixed vegetables or salad - £14

Fish of the Day - please ask your server for details

SIDE ORDERS

Sweet Potato Fries, Skinny Fries, Garlic & Rosemary New Potatoes, Mash, Mixed vegetables,

Mushy peas, Posh peas, Mixed salad - £3.5

Triple Cooked Chips - £4

Parmesan & Truffle Fries- £4.5



HOMEMADE BURGERS

Served in a bun (or lettuce wrap) with baby gem & tomato, skinny fries, roasted sweetcorn & "dirty" mayo -

ADD SMOKED BACON AND CHEESE £2

THE BERRICK BURGER -ground sirloin & onglet steaks, £13

PULLED PORK BUN - slow cooked pork, BBQ sauce £12

CHICKEN MILANAISE BURGER £12

B12 PLANT BURGER - sauté mushrooms, onion rings and vegan cheese £12

LEG OF LAMB STEAK - marinated, chargrilled, served with sauté potatoes & leaves £18

28 DAY DRY AGED 10oz RIB EYE STEAK FROM VICARS OF ASHAMPSTEAD -

char grilled and served with your choice of chips and dressed leaves £24

Roasted cherry tomatoes & mushrooms £2 Onion Rings £2 Pepper sauce or Mushroom Sauce£2

PLEASE MAKE US AWARE OF ANY ALLEGIES

Desserts

Espresso Crème Brulee

With cinnamon shortbread biscuit £7

Warm Guinness and Chocolate Brownie

with salted caramel ice cream £7 (Gluten Free Brownie available)

White chocolate and Baileys Cheesecake

Oreo cookie crumb base £7

Sticky Toffee Pudding (N)

With walnuts, dates, toffee sauce and vanilla ice cream £7

Apple & Mixed Berries Crumble

Served with custard £6

Artisan Cheese Board:

Please ask for today's Cheese's

Served with biscuits and chutney £7.50

Selection of ice creams or Sorbets

Please ask for flavour options

£6 for 3 scoops