

THE FARMERS' BAR

THE CHILTERN BREWERY

REAL ALE PUB & FOOD
A COUNTRY PUB, IN THE HEART OF AYLESBURY

BEER SNACKS & SMALL PLATES

Today's Soup <i>Please see our blackboard for today's choice</i>	8
Mini Steak & Ale Pie , crushed peas, ale gravy	8
A 300s Old Ale Beer Sausage , ale mustard	4
Crispy Chicken Strips , chilli mayo	9
Crispy Squid , <i>barley black pepper</i> , caper mayo	11
Crispy Cauliflower 'Wings' , chilli mayo v	8

BURGERS

Served in our homemade brioche bun with fries or dressed leaves

Signature Steak Burger	17
Mustard glaze, melted beer cheese, smoked bacon, lettuce, beer-pickled shallots, gherkin ketchup, porter burger sauce	
Crispy Chicken Fillet Burger	16
Cider-pickled red cabbage, lettuce, fire-roasted chilli mayonnaise + <i>Extra Chicken Fillet 4</i> + <i>Smoked Bacon 1</i>	
Veggie Burger v	17
Homemade black bean & roasted cauliflower patty, avocado, roasted peppers, spring onion, lettuce, roasted garlic & lemon mayonnaise	

EXTRAS

Buttered Greens v	4
Buttered Peas v	3
Crispy New Potatoes v	5
Warm House Beer Bread v	4.5
With our deliciously malty <i>Crystal Malt</i> barley butter	
House Beer Pickles v	4
Mixed Leaf Salad , hoppy dressing v	4
Onion Rings , hop salt v	6
Cheesy Potato Wedges	6
Chunky Chips , hop salt v	6
Fries , sea salt v	5

HOUSE SPECIALS

Confit Roast Chicken Leg	18
On a smoked bacon, butterbean & <i>Earl Grey IPA</i> casserole, topped with crispy prosciutto	
Flat Iron Steak	25
From our local butcher friend, <i>Beef Olive</i> . Served with fries, butter roasted mushroom, grilled little gem lettuce and toasted pine nuts <i>Best served medium rare Please allow extra time</i>	
Beer Sausages & Squeak	16
Made with our <i>Three Hundred's Old Ale</i> , by our local butcher friend, <i>Block&Butcher</i> . Two sausages, bubble & squeak and ale gravy + <i>Extra Beer Sausage 4</i>	
Chicken Parma	17
Crispy chicken fillet topped with homemade beer bacon tomato sauce and melted beer cheese; served with fries + <i>Beer Baked Smoked Ham 3</i>	
Wholesale Scampi	15
Hop-salted fries, homemade tartare sauce, charred lemon	
Black BBQ Pulled Pork Loaded Wedges	16
Potato wedges loaded with soft pulled pork smothered in our homemade <i>Chiltern Black</i> BBQ sauce and topped with melted beer cheese, pickled slaw, spring onions, crispy onions and smoky seeds	
'The Trencher'	15
Our take on ploughman's - beer baked smoked ham, wedge of pork pie, cheese, beer pickles, <i>Three Hundred's Old Ale Chutney</i> , <i>Chiltern Ale Mustard</i> , fresh spring salad vegetables and our house beer bread	
Grilled Little Gem Caesar Salad	13
Fresh & grilled lettuce, parmesan, beer pickled shallots, crispy garlic crumb and Caesar dressing + <i>Crispy Chicken 4</i> + <i>Ham Hock 3</i> + <i>Smoked Bacon 3</i> + <i>Half Avocado 2</i> + <i>Artichokes 3</i> + <i>Pine Nuts 2</i>	

SANDWICHES SERVED 12pm – 3pm

Please take a look at today's selection of sandwiches on the black board by the bar



PUDDINGS

- Sticky Toffee Pudding** v 8
Made with our rich *Bodger's Barley Wine*. Served with toffee sauce; and vanilla ice cream, custard or cream
- Chocolate Pudding** v 8
Made with our smooth *Lord Lieutenant's Porter*. Served with chocolate sauce; and vanilla ice cream, custard or cream
- Ice Cream** v LG per scoop 2.5
Salted Caramel | Hazelnut & Chocolate |
Madagascan Vanilla Bean | Mango Sorbet

SUNDAY ROAST SUNDAYS 12pm - 4pm

IN THE FARMERS' BAR

Join us on Sundays for a traditional British roast prepared and cooked freshly in our kitchen with local and seasonal ingredients.

Sundays are very popular so please book a table in advance through our website, by selecting the option 'Sunday Roast in the Farmers' Bar'.

www.kingsheadaylesbury.co.uk

- Roast Beef** served pink 22
Yorkshire pudding, beef fat roast potato, seasonal vegetables, ale gravy
- Roast Pork** 22
Herb-stuffed rolled pork loin & belly, Yorkshire pudding, beef fat roast potato, seasonal vegetables, apple sauce, crackling, ale gravy
- Roast Leg of Chicken** 20
Yorkshire pudding, beef fat roast potato, seasonal vegetables, ale gravy
- Veggie Roast** v 20
Our puff pastry parcel filled with vegetable medley and served with a Yorkshire pudding, mini roast potatoes, seasonal vegetables and gravy

THE KING'S PROVISIONS

SMALL PLATES TO KEEP YOU GOING
SERVED DAILY 3pm – 6pm (EXCEPT SUNDAYS)

- 'The Trencher'** 15
Our take on ploughman's - beer baked smoked ham, wedge of pork pie, cheese, beer pickles, *Three Hundred's Old Ale Chutney*, *Chiltern Ale Mustard*, fresh spring salad vegetables and our house beer bread
- Charcuterie** 7
Beer pickles, house beer bread, butter
- House Beer Pickles** v 4
- Artisan Cheese** 7
Three Hundred's Old Ale Chutney, house beer bread, butter
- Caesar Salad** 6
- House Salad** v 4
Hoppy dressing
- A Cup of Soup** 5
Please see our blackboard for today's choice
- Warm House Beer Bread** 4.5
With deliciously malty *Crystal Malt* barley butter
- Beer Cheese Toastie** v* 6
- Sticky Toffee Pudding** v 8
Made with our rich *Bodger's Barley Wine*. Served with toffee sauce and cream
- Chocolate Pudding** v 8
Made with our smooth *Lord Lieutenant's Porter*. Served with chocolate sauce and cream

PLANNING A CELEBRATION OR A MEETING?

With two stunning rooms to choose from; **The Dining Room** with its elegant oak-panelling perfect for a social gathering and **The Gatehouse Chamber** which is a fantastically historic and atmospheric room to inspire your business meeting. Bespoke catering and several layout options available to suit your event. Visit our website for further details or contact us, and we will be happy to discuss your requirements:

www.kingsheadaylesbury.co.uk/celebrations-functions

www.kingsheadaylesbury.co.uk/business-meetings

UPCOMING EVENTS

We are excited to hold several events throughout the year in this historic building, such as themed **Medieval Nights**, **Beer & Food Tasting Events**, **Celebration of Beer** and **Shakespeare in the Courtyard**. Visit our website to see what we are up to:

www.kingsheadaylesbury.co.uk/upcoming-events

