

SALOON BAR & RESTAURANT
 HISTORY AND HERALDRY ON A 'GREAT' SCALE

STARTERS & SMALL PLATES

TODAY'S SOUP House bread, 'barley butter'	8
CRISPY BBQ BRISKET LOLLIPOPS	9
HOT SMOKED SALMON Celeriac remoulade, crisp bread	9
TENDER STEM BROCCOLI <small>v LG</small> Red pepper puree, artichoke, toasted hazelnuts	8
CAESAR SALAD Bacon crisp, parmesan, croutons	7
MARINATED ARTICHOKE <small>v LG</small>	6
HOUSE BREAD <small>v</small> Homemade 'barley butter'	4.5

HOUSE SPECIALS

ALEHOUSE STEAK <i>please see our board</i> Well, and lesser-known, steaks selected just for us by our local butcher in Wendover, from native English breeds. Served with hop-salted chips, beef fat crumb and charred tender stem broccoli. Add peppercorn sauce	3
DUCK CONFIT Barley & mushroom ragout, buttered greens, pickled walnut	26
 VENISON STEW-IN-A-COB Tender chunks of venison slow-cooked in our porter 'Chiltern Black' and served in our signature cob loaf	24
BURGER 'KING HENRY' Smoked rib cap patty, melted beer cheese, crispy cured ham, beer bacon ketchup, hop pickled onion relish, oak leaf lettuce, barley topped brioche bun, hop-salted chips	19
SMOKED COTTAGE PIE Buttered greens	18
OVEN ROASTED SALMON <small>LG</small> Celeriac puree, tarragon mushrooms, tender stem broccoli	24
LENTILS, SWEETHEART? <small>v</small> Roasted sweetheart cabbage, homemade 'barley butter', lentils, carrot puree, pickled carrot, toasted seeds	19

LUNCH Served 12-3pm

AUTUMN CASSEROLE Please enquiry for today's choice	14
CHARCUTERIE OPEN SANDWICH Cured ham, roasted tomato butter, pickled shallots and barley black pepper on our house bread	11
ROASTED MUSHROOM OPEN SANDWICH <small>v</small> Artichoke, parmesan and roasted tomato butter on our house bread	11
SHARING CHARCUTERIE & CHEESE BOARD Cured meats, cheese, ale chutney, beer pickles, house bread <i>Recommended for 2</i>	18

DESSERTS

CHOCOLATE & HAZELNUT PRALINE TORTE Chocolate sauce, hazelnut ice cream	9
WARM APPLE TART Toffee, crème anglaise	9
ARTISAN CHEESE BOARD Ale chutney, celery, dried fruit, biscuits	11
WARM PORTUGUESE CUSTARD TART	5
ICE CREAM <i>per scoop</i> 2.5 Salted Caramel Hazelnut & Chocolate Madagascan Vanilla Bean Mango Sorbet	

SIDES

BUTTERED GREENS <small>v</small>	4
TRIPLE COOKED CHIPS, hop salt <small>v</small>	6
ONION RINGS <small>v</small>	6
HOUSE BEER PICKLES <small>v</small>	4
MIXED LEAF & SHALLOT SALAD, hoppy dressing <small>v</small>	4

3-COURSE SUNDAY LUNCH 39

Join us on Sundays for a 3-course feast that includes our delicious, native, English roast beef sourced from our local butcher in Wendover. Served with trimmings prepared and cooked freshly here in our kitchens.

Please book early through our website.

We look forward to seeing you in the Great Hall.

Allergies? Please speak to a member of our team before ordering.
 This menu is available Wednesday to Saturday.

