

THE FARMERS' BAR

THE CHILTERN BREWERY

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

SUNDAY MENU

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 300's 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

SUNDAY ROASTS

Roast Beef	22
Yorkshire pudding, beef fat roast potato, seasonal vegetables, ale gravy <i>Served pink</i>	
Roast Pork	22
Herb-stuffed rolled pork loin & belly, Yorkshire pudding, beef fat roast potato, seasonal vegetables, apple sauce, crackling, ale gravy	
Roast Turkey	21
Pig-in-blanket, 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	

HOUSE SPECIALS

 Beef STEW-IN-A-COB	20
Tender, chunky beef slow-cooked with our <i>Chiltern Black</i> and served in our home baked signature cob loaf	
 Veggie Chilli STEW-IN-A-COB v	18
Topped with crème fraiche and fire-roasted chillies and served in our home baked signature cob loaf	
Festive Crispy Chicken Fillet Burger	17
Towering with smoked bacon, crispy onion ring, sprout slaw and crisp lettuce in our homemade brioche bun; served with fries	

PUDDINGS

Apple Crumble v	7
Served with vanilla ice cream, cream or custard	
Sticky Toffee Pudding v	8
Made with our rich <i>Bodger's Barley Wine</i> . Served with toffee sauce and vanilla ice cream, cream or custard	
Chocolate Pudding v	8
Made with our smooth <i>Lord Lieutenant's Porter</i> . Served with chocolate sauce and vanilla ice cream, cream or custard	
Ice Cream	<i>per scoop</i> 2.5
Christmas Pudding Salted Caramel Chocolate&Hazelnut Madagascan Vanilla Bean Mango Sorbet	

EXTRAS

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



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		Chunky Chips hop salt	6





THE KING'S PROVISIONS

SMALL PLATES TO KEEP YOU GOING

Served 3pm – 6pm Wednesday to Saturday

Charcuterie	7
Beer pickles, house beer bread, butter	
House Beer Pickles	4
Artisan Cheese	7
Ale chutney, house beer bread, butter	
House Salad	4
Hoppy dressing	
A Cup of Soup	5
<i>Please enquiry for today's choice</i>	
Warm House Beer Bread	4.5
With deliciously malty <i>Crystal Malt</i> barley butter	
Beer Cheese Toastie v*	6
Caesar Salad	6
With parmesan and croutons	
Sticky Toffee Pudding	8
Cream	



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House Beer Pickles	4
Artisan Cheese	7
Ale chutney, house beer bread, butter	
House Salad	4
Hoppy dressing	
A Cup of Soup	5
<i>Please enquiry for today's choice</i>	
Warm House Beer Bread	4.5
With deliciously malty <i>Crystal Malt</i> barley butter	
Beer Cheese Toastie v*	6
Caesar Salad	6
With parmesan and croutons	
Sticky Toffee Pudding	8
Cream	

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Crispy Squid , 'barley black pepper', caper mayo	11
Crispy Cauliflower 'Wings' , chilli mayo v	8

HOUSE SPECIALS

King's Jolly Pie	20
Puff pastry topped turkey pot pie crowned with locally made pig-in-blanket; accompanied by festive vegetables	
 Beef STEW-IN-A-COB	20
Tender, chunky beef slow-cooked in our porter <i>Chiltern Black</i> and served in our home baked signature cob loaf	
 Veggie Chilli STEW-IN-A-COB v	18
Topped with crème fraiche and fire-roasted chillies and served in our home baked signature cob loaf	
Flat Iron Steak	25
From our local butcher friend, <i>Beef Olive</i> . Served with fries, butter roasted mushroom, charred baby gem lettuce and toasted pine nuts <i>Best served medium rare Please allow extra time</i>	
Beer Sausages & Squeak	16
Two local butcher sausages made with our <i>Three Hundred's Old Ale</i> and served with bubble & squeak and ale gravy <i>Add Extra Sausage for £4</i>	
Festive Crispy Chicken Fillet Burger	17
Towering with smoked bacon, crispy onion ring, sprout slaw and crisp lettuce in our homemade brioche bun; served with fries	

SANDWICHES SERVED 12-3PM

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

EXTRAS

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

PUDDINGS

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

SUNDAY ROAST IN THE FARMERS' BAR

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

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

We look forward to seeing you soon.



THE KING'S PROVISIONS

SMALL PLATES TO KEEP YOU GOING

Served 3pm – 6pm Wednesday to Saturday

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House Beer Pickles	4
Artisan Cheese	7
Ale chutney, house beer bread, butter	
House Salad	4
Hoppy dressing	
A Cup of Soup	5
<i>Please enquiry for today's choice</i>	
Warm House Beer Bread	4.5
With deliciously malty <i>Crystal Malt</i> barley butter	
Beer Cheese Toastie v*	6
Caesar Salad	6
With parmesan and croutons	
Sticky Toffee Pudding	8
Cream	



SALOON BAR & RESTAURANT
A HISTORIC ROOM WITH A SENSE OF OCCASION

3-COURSE SUNDAY LUNCH

£39 per person

STARTERS

TODAY'S SOUP

House beer bread, *Crystal Malt* barley butter

CHARCUTERIE

House beer pickles, beer bread

HOT SMOKED SALMON

Celeriac remoulade, crispbread

WILD MUSHROOM & CARAMELISED ONION TART v

Served warm with leek & lovage puree

MAINS

ROAST PORK

Herb-stuffed and rolled pork loin & belly, beef fat roast potato, Yorkshire pudding, seasonal vegetables, crackling, apple puree, ale gravy

ROAST NATIVE BEEF

Beef fat roast potato, Yorkshire pudding, seasonal vegetables, ale gravy
served pink

CONFIT ROASTED DUCK LEG

Roasted garlic mash, cider-braised red cabbage, roast carrot
and our signature *Mash Tun Marmalade* sauce

OVEN ROASTED SALMON LG

Crispy potatoes, leek & lovage puree, butter wilted spinach

SQUASH & CHESTNUT PITHIVIER v

House puff pastry parcel packed with a delicious vegetable medley
and served with mini roast potatoes, winter vegetables and gravy

DESSERTS

'SINGLE ORIGIN TANZANIAN 70%'

CHOCOLATE BROWNIE v LG

Chocolate sauce, sprinkle of sea salt, cream

WARM APPLE TART

Toffee, crème anglaise

PORTUGUESE CUSTARD TART

AFFOGATO v LG

Vanilla ice cream, fresh espresso

ARTISAN CHEESE BOARD v*

Three Hundred's Old Ale chutney, celery, dried fruit, biscuits



STARTERS & SMALL PLATES

MARINATED ARTICHOKEs <small>v LG</small>	6
Marinated in house with wild oregano and pink peppercorns	
TODAY'S SOUP	8
With house beer bread and <i>Crystal Malt</i> barley butter <i>Please enquire for today's choice.</i>	
CRISPY BBQ BEEF BRISKET LOLLIPOPS	9
Pickled shallots	
HOT SMOKED SALMON	9
Celeriac remoulade, crispbread	
WILD MUSHROOM & CHESTNUT CROQUETTES <small>v</small>	9
Black garlic mayonnaise	
SHARING BOARD	18
Cured meats, cheeses, <i>Three Hundred's Old Ale</i> chutney, house beer pickles, house bread <i>Recommended for 2</i>	

HOUSE SPECIALS

KING'S JOLLY PIE	20
Puff pastry topped turkey pot pie crowned with locally made pig-in-blanket and accompanied by festive vegetables	
ALEHOUSE STEAK	<i>please see our board</i>
Well, and lesser-known, steaks hand selected by our local butcher, <i>Block&Butcher</i> in Wendover, from native English breeds. Grilled to your liking and served with hop-salted chips, beef fat crumb and roast carrots. <i>Add peppercorn sauce</i>	
CONFIT ROASTED DUCK LEG	26
Roasted garlic mash, cider-braised red cabbage, roast carrots and our signature <i>Mash Tun Marmalade</i> sauce	
VENISON STEW-IN-A-COB	24
Tender chunks of venison, celeriac and baby onions slow-cooked in our rich porter <i>Chiltern Black</i> and served in our home baked cob loaf	
OVEN ROASTED SALMON <small>LG</small>	24
Crispy potatoes, leek & lovage puree, butter wilted spinach	
SQUASH & CHESTNUT PITHIVIER <small>v</small>	21
House puff pastry parcel packed with a delicious vegetable medley and served with winter vegetables and gravy	



OPEN SANDWICHES SERVED 12-3pm

BEER SAUSAGE & ALE CHUTNEY	11
Locally made with our <i>Three Hundred's Old Ale</i> and served on our house beer bread with ale chutney and crispy onion rings	
BUTTER ROASTED MUSHROOM <small>v</small>	11
Served on our house beer bread with artichokes, parmesan, crisp lettuce and roasted garlic mayonnaise	

DESSERTS

'SINGLE ORIGIN TANZANIAN 70%'	
CHOCOLATE BROWNIE <small>v LG</small>	9
Chocolate sauce, sprinkle of sea salt, cream	
WARM APPLE TART	9
Toffee, crème anglaise	
ARTISAN CHEESE BOARD <small>v*</small>	11
Our <i>Three Hundred's Old Ale</i> chutney, celery, dried fruit, biscuits	
WARM PORTUGUESE CUSTARD TART <small>v</small>	5
AFFOGATO <small>v LG</small>	5
Vanilla ice cream, fresh espresso	
ICE CREAM <small>v LG</small>	<i>per scoop</i> 2.5
Christmas Pudding Salted Caramel Hazelnut & Chocolate Madagascan Vanilla Bean Mango Sorbet	

SIDES

GRILLED BABY GEM LETTUCE, Caesar dressing, parmesan	5
HOUSE BEER PICKLES <small>v</small>	4
MIXED LEAF & SHALLOT SALAD, hoppy dressing <small>v</small>	4
BUTTERED GREENS <small>v</small>	4
TRIPLE COOKED CHIPS, hop salt <small>v</small>	6
ONION RINGS <small>v</small>	6
HOUSE BEER BREAD <small>v</small>	4.5
With our deliciously malty <i>Crystal Malt</i> barley butter	

3-COURSE SUNDAY LUNCH

Unwind and relax with our 3-course feast every Sunday.

We are serving our delicious, native, English roast beef and succulent pork sourced from our friends at *Block&Butcher* in Wendover accompanied by trimmings prepared and cooked freshly here in our kitchen.

Please book a week in advance through our website. We look forward to seeing you in the Great Hall.

39 per person

