

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

NIBBLES FOR THE TABLE

MARINATED ARTICHOKEs v LG 6
Marinated in house with wild oregano
and pink peppercorns

CHARCUTERIE 7
House beer pickles, warm beer bread

ARTISAN CHEESE v* 7
Ale chutney, warm beer bread

STARTERS & SMALL PLATES

BBQ BEEF LOLLIPOPS Crispy beef brisket croquettes and pickled shallots	9
HOT SMOKED SALMON Celeriac remoulade, crispbread	9
WILD MUSHROOM & CHESTNUT CROQUETTES v Black garlic mayonnaise	9
TODAY'S SOUP With house beer bread and <i>Crystal Malt</i> barley butter <i>Please enquire for today's choice.</i>	8
CARAMELISED ONION & WILD MUSHROOM TART v Served warm with leek & lovage puree	9

SIDES

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

MAINS

ROAST PORK Succulent rolled English pork loin & belly, roast potato, Yorkshire pudding, winter vegetables, crackling, apple puree and a rich ale gravy	24
ROAST NATIVE BEEF Native, English topside of beef sourced from our friends at <i>Block&Butcher</i> in Wendover. Served with beef fat roast potato, Yorkshire pudding, winter vegetables and a rich ale gravy <i>Served pink</i>	24
CONFIT ROASTED DUCK LEG Roast potato, Yorkshire pudding, winter vegetables and a rich ale gravy	26
OVEN ROASTED SALMON LG Crispy potatoes, leek & lovage puree, roasted cauliflower	24
SQUASH & CHESTNUT PITHIVIER v House puff pastry parcel packed with a delicious vegetable medley and served with crispy potatoes, winter vegetables and gravy	21

DESSERTS

APPLE & BERRY COMPOTE CRUMBLE Crème anglaise, cream or vanilla ice cream	8
SINGLE ORIGIN TANZANIAN 70% CHOCOLATE BROWNIE v LG Chocolate sauce, sprinkle of sea salt, cream	9
WARM APPLE TART v Toffee, crème anglaise	9
ARTISAN CHEESE BOARD v* <i>Three Hundred's Old Ale</i> chutney, celery, dried fruit, biscuits	11
PORTUGUESE CUSTARD TART v	5
AFFOGATO v LG Vanilla ice cream, fresh espresso	5

Starter
+
Main
+
Dessert
3-COURSE for £39

