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## Dinner Menu 2016

### Sundays

Now Serving Food All Day  
till 7pm

**Have you visited our sister pub?**

**The Nags Head Inn**

Great Missenden

### Starters

Charcuterie board for two sharing  
(selection of cold cured Mediterranean meats, olives, gherkins and rustic bread) | 14.95

Bricklayers Arms selection of home smoked fish  
served with a lemon coriander butter and tomato chutney | 9.95

Chilli & tomato savarin (oyster vegetable), stir fry vegetables with Somerset brie (v) | 7.95

Fresh white Crab with home smoked salmon served with a chive cream and blinis | 8.75

Mushroom Feuille  
Mushrooms in a calvados cream, julienne Vegetables with a puff pastry top (v) | 15.95\* main / 7.95 starter

Pan-fried tiger prawns, crayfish salad  
cockles in a Pernod flambé, warm potatoes, le puy lentils & mixed chicory leaves | 9.45

King scallops plancha, creamed pea puree & home pickled vegetables | 23.45\* main / 11.95 starter

Duck liver parfait with roasted pistachios, pear chutney & toasted focaccia | 8.95

Lambs lettuce salad with an English mustard dressing, shallots, baby mozzarella & poached egg (v) | 7.95

Guinea fowl coarse terrine with a horseradish gribiche and cumin & paprika muffin | 6.95

Today's soup with rustic bread

### Mains

Boned Quail stuffed with field mushrooms served with a Marsala wine jus & walnut rocket mini salad\* | 18.95

Grilled Chicken Breast, thinly sliced with a cardamom & yoghurt seasoning  
Chicken thigh Croquette, barbequed vegetable sauce\* | 17.95

Atlantic Cod cooked in almond milk, crispy skin & steamed leeks | 18.95

Pork shoulder & smooth black pudding pie  
cooked with confit shallots, carrots, lentils, red wine with short pastry crust\* | 16.95

Ox cheeks, slow cooked in local ale with a citrus zest gravy & mixed bean mash | 18.95

21 day aged fillet of beef served with a choice of a green peppercorn flavoured brandy cream sauce  
or with mixed mushrooms and a port jus\* | 26.95

Pan fried duck breast & duck leg confit (marinated in salt and duck fat) with a cranberry jus\* | 18.95

Lamb cannon, roasted with whole grain mustard jus & fried caper flowers\* | 19.95

**Please ask to see today's specials for our fresh fish of the day & today's vegetarian dish**

\*All our main courses are accompanied with a potato dish

### Sides

Basket of Rustic bread & butter | 2.50      Italian Olives | 3.75

Cauliflower béchamel & Camembert cheese | 4.95

Triple cooked hand cut fat chips with our special seasoning or skinny chips | 3.60

Fresh buttered vegetables | 3.75      Parsley roasted garlic carrots | 3.75      Creamed Spinach | 4.25

Rocket salad with smoked cheddar shavings | 3.50      French beans cooked in butter with shallots | 3.75

Red & yellow baby vine tomatoes, red onion salad, whole grain mustard dressing | 3.75

Nearly all our produce & ingredients are sourced locally.

Please be prepared to wait a little longer for your food as all the dishes are freshly prepared to order

Some of our dishes may include traces of nuts. If you have any allergies please ask your waiter for assistance.

Service charge at your discretion. A 10% discretionary service charge will be added on tables of six or more.

All staff gratuities go direct to the staff and equally shared. All prices include vat @ 20%.

**For information on allergens please ask for our allergen menu or ask a member of staff**