

**New Year**  
**Red Wine Special £27.50**  
Conde de Valdemar  
Rioja Reserva 2005  
Spain



**New Year**  
**White Wine Special £22.50**  
Eden Valley 2012, Chardonnay,  
Peter Lehman  
Tanunda, South Australia

## Sunday Lunch

*Sample menu*

### Starters

Bread basket £2.50      Italian mixed olives £3.75

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

Foie gras terrine with an onion jam and toasted brioche £11.95

Warm king scallop Carpaccio with flageolet beans in a lemon balm with mint £10.95

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

Gnocchi, artichoke hearts and sun blushed tomato cream (v) £6.95

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

Pheasant & chanterelle coarse terrine with a caraway onion cake & pear chutney £7.95

Field mushroom and leeks with olive oil & black garlic, parsley cream & toasted blini (v) £7.95

Courgette & kale soup with a Stilton toastie (v) £6.45

### Mains

*Roasts are served with roast potatoes, Yorkshire & buttered vegetables*  
*(fish dishes with new buttered potatoes and vegetables)*

Half free range spit roast chicken with a red wine & onion jus £14.95

Roast loin of English Pork with a cider jus £15.95

Roast leg of Welsh Lamb with a rosemary jus £16.95

21 day aged roast sirloin of beef (Bedfordshire Beef) with a red wine & onion jus £17.95

Duck leg confit (marinated in salt and duck fat) with a cranberry jus £16.45

Pan fried fillets of sea bass, sun blushed tomatoes, sauvignon cream sauce £19.95

Lemon sole & Scottish salmon medallion with a fennel & chardonnay cream with yellow courgette fritters | 19.95

Risotto of Leek & Pea with an emmenthal gratin, tomato coulis (v) £15.95

### Puddings

(add £3.20 to include 50ml glass of Monbazillac pudding wine)

Apple & red fruit crumble with ice cream or custard £6.95

Crème brulee £6.95

Rhubarb and apple tart with ice cream, cream or custard £6.95

Pear millefeuille with chocolate sauce £6.95

Lemon tart with cassis sorbet £6.45

Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream £6.95

4 cheeses board with biscuits & tomato chutney

Mature Cheddar, Croxton manor Brie, Cropwell bishop stilton, Rachel goat, Tornegus £8.95

Selection of Swiss & Devonshire Ice creams

2 scoops £4.95, 3 scoops £6.25

*Ice creams:* Strawberry, Chocolate, Maple & walnut

Panacotta & raspberry, Honeycomb, pistachio

*Sorbets:* Strawberry with Raspberry, Mango, lemon, Pear, Apricot, cassis

Freshly ground Italian Antica bean coffee, espresso £2.90, cafe, cappuccino, latte £2.95, Swiss Chocolate £3.60

English Breakfast Tea £2.60      Fruit fusion & Herbal Teas £2.95

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

All prices include vat @ 20%. On tables of 6 or more a discretionary service charge of 10% will be added to your bill.

All staff gratuities go direct to the staff and equally shared. Thank you.