


The
Bertie Arms
UFFINGTON

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MENU



STARTERS/SMALL PLATES

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|--|-----------------|
| Baked Camembert for 2 – garlic & herbs, chilli jam, bread ends (<i>gf avail, v</i>) | £18 |
| Bang! Bang! Cauliflower – Korean BBQ sauce, sesame, coriander (<i>gf, ve</i>) | £10 |
| French Onion Soup – Lincolnshire Poacher crouton, chives (<i>gf avail, ve avail</i>) | £8 |
| Sausage & Nduja Scotch Egg – Dijonnaise (<i>gf</i>) | £10 |
| Fresh Mussels – pancetta, white wine, dill cream sauce (<i>gf, df avail</i>) | sm £10 / lg £16 |
| Smoked Mackerel Pâté – sourdough flatbreads, clementine butter (<i>gf avail</i>) | £10 |
| Provençale Olives – root vegetable crisps (<i>gf, df, ve</i>) | £5pp |
| Bertie Cheese Board – see our cheese menu for current offerings from Rennet & Rind, Stamford | sm £12 / lg £18 |

MAINS

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|--|-----------------|
| Beef Shin & Guinness Pie – roast beef, red wine gravy, braised hispi cabbage, house mash (<i>df avail</i>) | £19 |
| Bertie Smash Burger – 6oz 3D beef, sourdough bun, cheddar, maple bacon, red onion jam, gem, tomato, skin on fries | £19 |
| Bertie Smash Plant Burger – plant-based patty, sourdough bun, plant-based cheese, red onion jam, gem, tomato, skin on fries (<i>ve</i>) | £18 |
| Cumberland Sausage Ring – house mash, braised hispi cabbage, onion gravy | £18 |
| Beer Battered Haddock – triple cooked chips, crushed peas, house tartare, charred lemon (<i>gf, df avail</i>) | sm £16 / lg £19 |
| Fresh Pappardelle Pasta – Wye Valley asparagus, wild garlic pesto, pine nuts – Corn Fed Chicken & Pecorino / Salmon & Lemon Oil / Wild Mushroom & Truffle Oil (<i>ve</i>) | £19 / £19 / £17 |
| Steak & Chips – triple cooked chips or polenta fries, roasted heritage tomatoes & garlic green beans (<i>gf</i>) – 8oz Rump / 12oz Côte de Boeuf | £23 / £28 |
| Please ask your server for sauces available – £3.50 each | |
| Philly Sandwich – braised beef brisket, smoked cheddar, crispy onions, pickles, deli mustard, brioche bun, BBQ gravy (<i>gf avail, df avail</i>) | £19 |
| Bertie Balti – coconut, ginger, almond & curry leaves, aromatic rice, poppadom, & lime pickle (<i>gf, df</i>) – Braised Lamb / Sea Bass / Battered Tofu (<i>ve</i>) | £19 / £19 / £17 |

SIDES

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| Triple Cooked Chips (<i>gf</i>) | £6 |
| Skin on Fries (<i>gf</i>) | £5 |
| Polenta Fries (<i>gf</i>) | £6 |
| Bread Rolls & Butter (<i>gf avail, df avail</i>) | £3 |

DESSERTS

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| Tiramisu – Italian trifle, mascarpone, chocolate, rum | sm £7 / lg £10 |
| Santiago Orange & Almond Torte – fruit compôte, clotted cream ice cream | £10 |
| Seasonal Crumble – vanilla ice cream or homemade custard (<i>gf avail, ve avail</i>) | sm £7 / lg £10 |
| Bertie Cheese Board – see our cheese menu for current offerings from Rennet & Rind, Stamford | sm £12 / lg £18 |

Please do speak to your server if these options do not meet your dietary requirements. With lots of fresh produce on site we can usually make you the perfect dish.

Please ask if there are any specials available – these are available according to supply and demand.

gf = gluten free / df = dairy free / v = veggie / ve = vegan