

The
Bertie Arms
UFFINGTON




The Bertie's famous roasts are served on Sundays from 12 - 4pm.


Our tables fill up quickly so please book early to avoid disappointment.


With **Surf & Turf Nights, Quiz Nights & Supper Clubs** throughout the year, there's always something going on at The Bertie Arms.

Please see our posters and follow us on social media for more information.

thebertiearms.co.uk

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M E N U

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.

gf = Gluten Free | df = Dairy Free | v = Veggie | ve = Vegan / PB = Plant Based

STARTERS, SHARERS & SMALL PLATES

Bertie Cheese Board - see cheese menu for current offering from <i>Rennet & Rind</i> (gf avail)	£12/18
Battered Vietnamese Soft-shelled Crab - Nuoc Cham sauce, lime, chilli, bean sprouts, coriander (gf, df)	£11
Twice Baked Cheddar & Crab Soufflé - crab bisque	£11
House Focaccia, Oils & Aged Balsamic - see specials for details (ve avail)	£POA
Spiced Lamb Kofta - flatbread, cucumber guacamole, yoghurt, dukkha	£10
Hot Smoked Salmon, Beetroot & Dill Spring Roll - horseradish cream, smoked salmon, dill	£11
Hot Cheese Pot - baked Tunworth camembert, cherry tomatoes, olives, basil, chilli oil, focaccia (v, gf avail)	£10
Moules - fresh mussels, mustard, tarragon & dill cream sauce, sourdough (gf avail, df avail)	£9/16
Smoked Lincolnshire Poacher Mac 'N' Cheese - bacon or onion crumb (v avail)	£9
Halloumi Fries - harissa & red pepper pesto, toasted almonds, coriander (ve avail, gf)	£9
Bang! Bang! Cauliflower - bean sprouts, lime, coriander, chilli (ve)	£9
Butternut Squash & Pumpkin Soup - bread & butter (ve avail, gf avail)	£7

LUNCH

Served 12.00pm - 2.30pm

CLASSIC SANDWICHES

Served on sourdough bloomer, wholegrain & walnut bread or gluten free roll.

Homemade Pollock Fish Fingers - tartare sauce, gem lettuce	£10
Butcher's Ham & Mayfield Cheddar - tomato & apple chutney (ve avail)	£10
Grilled Halloumi - cucumber guacamole, mojo sauce (ve avail)	£10
Chicken BLT - mayonnaise (df avail)	£10

All served with a scoop of skin on fries

FLAT BREADS

Toasted sourdough naan breads topped with...

Nduja & Ricotta - cherry tomato, basil	£10
Ricotta & Smoked Salmon - cherry tomato, basil & lemon oil	£10
Harissa & Red Pepper Pesto - fried chickpeas, cucumber guacamole, coriander (ve)	£10
Roast Pork Belly & Hoisin Sauce - cucumber, spring onion (df)	£10

All served with a scoop of skin on fries

JACKET POTATOES

Baked daily, buttered & topped with...

Slow Braised Beef Chilli Con Carne - Lincolnshire Poacher, jalapenos (gf)	£10
"Tartiflette" - Reblochon cheese, bacon lardons, caramelised onions, chives	£10
House Baked Beans - Lincolnshire Poacher (gf)	£10

MAINS

See our current specials menu for more dishes

3D Farm Mutton - braised Madras shoulder, Baharat spiced chop, onion bhaji, chickpea, lentil & cauliflower dahl, mint chutney, pomegranate (gf, df avail)	£20
Roasted Guinea Fowl Supreme - chestnut purée, sourdough croûte, tarragon & Masala wine jus, seasonal mushrooms, chard (df avail)	£19
Pork Tenderloin - pancetta & potato gratin, celeriac purée, cider caramelised apples, braised hispi cabbage, crackling (gf)	£18
Alpine Burger - 3 Daughters farm beef patty, tomato, lettuce, pancetta, onion & Reblochon fondue topped fries, crystal bun & pickles (gf avail)	£18
Fresh Mafalde Pasta - nduja, Gorgonzola & tomato sauce, lemon oil, ricotta, basil (gf avail)	£9/17
Celeriac & Pearl Barley Risotto - seasonal wild mushrooms, celeriac & tarragon rémoulade, crispy kale, vegetable crisps (ve)	£9/17
Chef's Pie of the Day - served with triple cooked chips or mustard mash, seasonal vegetables & gravy	£POA
FISH DISHES	
Pan Roasted Halibut Fillet - pancetta gratin, leek & fennel velouté, pork popcorn, dill oil, rainbow chard (gf)	£22
Pan Fried Stone Bass - dashi (Japanese soup of Royal Kombu seaweed & bonito flakes), wild mushrooms, pak choi, crab tortellini (gf, df)	£20
Two Tails - roasted monkfish tail, braised oxtail, bone marrow, buttered baby autumn vegetables, Bordelaise sauce, celeriac fondant (gf)	£20
Fish & Chips - NVB beer batter, haddock fillet, tartare sauce & triple cooked chips, with Madras curry sauce or minted crushed peas (gf)	£15/18

STEAKS

- 8oz Beef Ribeye	£24
- Bone in Pork Ribeye	£19

Seasoned with our 5-herb butter & served with either:

- triple cooked chips, rosemary & thyme confit onion, cherry vine tomatoes
- *Rennet & Rind* blue cheese salad, radicchio, chicory, walnuts, pear & walnut oil

Steak Sauces Green Peppercorn - <i>Rennet & Rind</i> Blue - Mojo Sauce	£3.5
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SIDES

Triple Cooked Chips (ve, v, df, gf)	£5.5
Skin On Fries (ve, v, df, gf)	£5
Sweet Potato Fries (ve, v, df, gf)	£5.5
Charred Hispi Cabbage - pork popcorn (ve avail, df, gf)	£5
Dirty Bertie Fries - roast pork belly, hoi sin sauce, cucumber, spring onion (df, gf)	£10
Warm Blue Cheese Salad - chicory, radicchio, walnut oil (v, gf)	£6
Onion Rings (ve, v, df, gf)	£5

DESSERTS

Vanilla Crème Brûlée - Autumn berry compôte, chocolate biscotti (gf avail)	£8
Black Forest Brownie - cherry brownie, cherries, very-cherry ice cream, Bakewell cream, chocolate soil	£6/9
Cinnamon Pavlova - Chantilly cream, figs, honey, pistachios (gf)	£6/9
Seasonal Fruit Crumble - vanilla ice cream or homemade custard (gf, df, ve avail)	£6/9
Bertie Cheese Board - see cheese menu for current offering from <i>Rennet & Rind</i> - sourdough crisp breads, quince jelly (gf)	12/18

Cheese supplier

RENNET & RIND