



# M E N U

## Nibbles & Shares

Cranberry, walnut & sage topped roasted camembert & warm breads <i>(gf avail, v)</i>	£16
Breaded whitebait & dill mayonnaise <i>(df)</i>	£6
Bang-bang squid <i>(df)</i>	£6
Sicilian Nocellara olives <i>(gf, df, ve)</i>	£4
Olives, oil, vinegar & breads <i>(ve, df avail)</i>	£5pp

## Starters & Small Plates

Parsnip, apple and potato soup, vegetable crisps, hot bread roll & butter <i>(ve avail, gf avail)</i>	£6
Smoked haddock & chorizo croquetas, aioli, sea rosemary, tarragon oil	£9
Grilled octopus tentacles, ancho chilli, labneh, tarragon oil & samphire <i>(gf)</i>	£9
Spinach & mushroom spring rolls, plant-based feta & cranberry jus <i>(ve)</i>	£8
Crispy confit duck wings, firecracker sauce, coriander & sesame	£9
Pigs in blankets, apricot & sage stuffing, apple sauce	£9
Chicken & black pudding terrine, winter vegetable piccalilli, sourdough toast <i>(gf avail)</i>	£8
Salt cod brandade, sourdough toast, cucumber, lilliput capers <i>(gf avail)</i>	£8
Sweet potato falafel, bang-bang sauce, coriander, sesame <i>(ve)</i>	£8

## Sandwiches

### Lunchtime only

All served with shoestring fries

Coronation turkey, baby gem & cucumber on sourdough bloomer <i>(gf avail)</i>	£9
Bacon, brie & cranberry club on toasted sourdough bloomer <i>(gf avail)</i>	£10
“Breakfast Bap” smoked streaky bacon, Lincolnshire sausage, hash brown & HP sauce on crystal bun	£10
“Ploughman’s” Dambuster cheddar & apple chutney on wholemeal bloomer +/- ham <i>(v, gf avail)</i>	£9/£10
Breaded pollock fish finger, tarragon & dill mayo on sourdough bloomer <i>(df avail)</i>	£9
Plant-based “Banh Mi” sweet potato falafel, pickled Asian vegetables & hot sauce on crystal bun <i>(ve)</i>	£9
Cropwell Bishop stilton & sauteed mushroom on ciabatta +/- 4oz rump steak <i>(gf avail)</i>	£9/£11
“Meatball Sub” pork meatballs in arrabiata sauce, grilled mozzarella on ciabatta <i>(df avail, gf avail)</i>	£10

## Mains

<b>Garlic Chicken</b>	£17
- Chicken breast filled with garlic & herb butter wrapped in filo pastry, skordalia mash, green beans, chicken reduction	
<b>Slow Braised Ox Cheek</b> <i>(gf avail)</i>	£19
- Dauphinoise potatoes, bordelaise sauce, stockpot carrots with garlic toast & roasted bone marrow	
<b>Chef’s Pie</b> <i>(please see the specials menu)</i>	£17
- Handmade puff pastry pie served with chive mash or chips, house gravy & seasonal vegetables	
<b>Pork Ribeye</b> <i>(gf)</i>	£18
- Fondant potato, celeriac purée, winter brassicas, cider jus, pork popcorn	
<b>Oven Roasted Fillet of Hake</b> <i>(gf)</i>	£19
- Baby potatoes, seasonal mushrooms, palourde clams and tarragon cream	
<b>Bangers &amp; Mash</b> <i>(please see the specials menu)</i>	£17
- Butchers choice of sausage with chive mash, seasonal greens & madeira gravy	
<b>BFC Burger</b>	£17
- Bertie fried chicken breast, gem lettuce, smoked bacon, chilli jam on crystal bun with fries & slaw	
<b>3 Daughters Farm Mutton</b> <i>(gf)</i>	£19
- Roasted chop, shepherd’s pie, Roscoff onion purée, madeira jus, baby parsnips, cavolo nero	
<b>Philly Steak Sandwich</b> <i>(gf avail, df avail)</i>	£17
- Braised beef brisket, smoked applewood cheddar, pickles, crispy onions & deli mustard on crystal bun with fries & BBQ gravy	
<b>Steak &amp; Chips</b> <i>(sauces available) (df avail, gf avail)</i>	£22
- 8oz ribeye, Café de Paris butter, triple cooked chips or dauphinoise potato, confit plum tomato, tempura spring onions	
<b>Bertie’s Chish &amp; Fips</b>	
- Real Ale Battered Cod Fillet <i>(gf avail, df)</i>	£14/18
- Monkfish Scampi & Tempura Prawns <i>(df)</i>	£18
Served with tarragon & dill mayonnaise, triple cooked chips, crushed minted peas & charred lemon	

## Sides

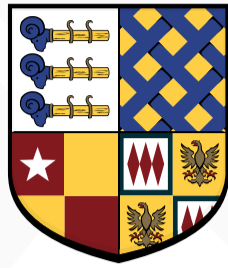
Triple cooked chips <i>(df, ve, gf avail)</i>	£5
Sweet potato fries <i>(df, ve, gf avail)</i>	£5
Seasoned fries <i>(df, ve, gf avail)</i>	£5
Truffle & parmesan fries <i>(gf avail)</i>	£6
Dirty Bertie fries <i>(df avail, gf avail)</i>	£10
Side salad <i>(df, ve, gf)</i>	£5
Buttered winter vegetables <i>(df avail, ve, gf avail)</i>	£6

## Desserts

Brown Sugar & Hazelnut Pavlova - chocolate sprinkles, cappuccino ice cream	£6/£9
White Chocolate Blondie - raspberry coulis, chocolate ice cream	£6/£9
Seasonal Fruit Crumble - vanilla custard or vanilla ice cream	£6/£9
Sticky Toffee Pudding - toffee sauce, homemade honeycomb, vanilla custard or honeycomb ice cream	£6/£9
The Bertie Cheese Board - Cropwell Bishop stilton, Dambuster cheddar, Croxton Manor English brie, seasonal conserve, sourdough crispbread crackers, cornichons	£12/£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.

GF = Gluten Free DF = Dairy Free V = Veggie VE = Vegan



The  
**Bertie Arms**  
UFFINGTON



@illustrationsbynomes *nomes*


**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 **Gourmet Fish Night** to **Pie Night**, **Steak Night** to **Quiz Night**, there is always something going on at The Bertie Arms.

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

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