The
Bertie Arms
UFFINGTON

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MENU

The Bertie Arms
UFFINGTON

STARTERS/SMALL PLATES

Parsnip & Green Apple Soup - parsnip crisps, crusty roll *(gf avail, ve avail)*	£7.50
Duck Liver Pâté - whipped butter, sourdough toast, bramble chutney *(gf avail)*	£10
Prawn Pil Pil - paprika, parsley, garlic, sourdough *(gf avail, pe)*	£10
Honey Glazed Beetroot Tart - whipped goats' cheese, walnut salad *(df avail, ve avail)*	£10
Smoked Salmon Crostini - horseradish crème fraîche, pickled fennel, capers *(gf avail)*	£10
Fried Halloumi - hot honey, basil pesto, hazelnuts *(v, gf)*	£10
Provençale Olives - sun blushed tomatoes, mozzarella bocconcini *(gf, df avail, v, ve avail)*	£8
Bertie Cheese Board - see our cheese menu for current offerings from Rennet & Rind *(gf avail)*	£12/£18

MAINS

Chef's Pie of the Day - seasonal vegetables, mash or triple cooked chips, red wine gravy *(df avail)*	£20
Bertie Burger - 6oz beef burger or plant based patty *(ve)* burger sauce, smoked bacon, cheddar, brioche bun, fries *(df avail, gf avail)*	£19
Pork & Leek Sausages - garlic & herb crushed potatoes, wholegrain mustard gravy, baby vegetables, vegetable crisps *(gf)*	£19
Butternut Squash Risotto - sautéed wild mushrooms, vegetable crisps, herb dressing *(ve, df, gf)*	£19
Braised Beef Shin - potato terrine, glazed roasted root vegetables, Bordelaise sauce, horseradish crème fraîche *(gf)*	£21
Cod Fillet - 3 bean, chorizo & tomato stew, salsa verde, crispy kale *(gf, pe avail)*	£21
Beer Battered Haddock - triple cooked chips, crushed peas, house tartare, charred lemon *(gf, df avail)*	£17/£19.50
Fresh Fusilli Pasta – rustic tomato sauce, pesto	
- Venison Meatballs & Mozzarella / Salmon Fillet & Chilli Oil *(pe)* / Roasted Aubergine & Lilliput Capers *(ve avail)*	£21 / £21 / £19
Steak & Chips - triple cooked chips or garlic & rosemary fries, roasted field mushroom, vine tomato *(gf, df avail)*	
- 8oz Rump / 10oz Ribeye	£24 / £28
Please ask for available sauces - £3.50	
Katsu Curry – mild Japanese sauce, coconut, soy sauce, aromatic rice, pickled ginger, poppadom	
- Crumbed Chicken *(gf, df)* / Tempura Prawns *(gf, pe)* / Battered Tofu *(gf, ve)*	£20 / £20 / £18.50

SIDES

Triple Cooked Chips *(gf, df, ve)*	£6
Skin on Fries *(gf, df, ve)*	£6
Garlic & Rosemary fries *(gf, df, ve)*	£6
Bread Rolls & Butter *(gf avail, df avail)*	£3
Buttered Seasonal Vegetables *(gf, df avail)*	£6

DESSERTS

Baked New York Style Cheesecake - apricots in Cointreau syrup, honeycomb hash ice cream, honeycomb	£10
White Chocolate Panna Cotta - vanilla Chantilly, chocolate & almond biscotti	£10
Seasonal Crumble - clotted cream ice cream or homemade custard *(gf avail, df avail, ve avail)*	£7/£10
Bertie Cheese Board - see our cheese menu for current offerings from Rennet & Rind *(gf avail)*	£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. 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 / pe = pescatarian