

SAMPLE



The
Bertie Arms
UFFINGTON

August 2024

Sunday Menu

SERVED - Sunday 12 - 4pm

STARTERS

- **Butternut Squash & Pumpkin Soup** – bread, butter (VE Avail, GF Avail) £7
- **Halloumi Fries** – harissa & red pepper pesto, toasted almonds, coriander (GF) £9
- **Salmon, Beetroot & Dill Spring Roll** – smoked salmon, horseradish cream £10
- **Moules** – whole mussels, mustard, tarragon & dill cream sauce, sourdough £9

MAINS

- **Roast Sirloin of Beef** (GF Avail) £20
- **Slow Braised Shoulder of Lamb** (GF Avail) £20
- **Slow Roasted Pork Belly & Stuffing** £19
- **4 Meat Roast** – a slice of all the above with a pig in blanket & stuffing £25
- **Apricot & Walnut Nut Roast Wellington** (VE) £18

All served with duck fat roast potatoes, a Yorkshire pudding, cauliflower cheese, seasonal vegetables, parsnip crisps & gravy.

- **Pan Fried Plaice Fillet** – new potatoes, lemon butter emulsion, samphire, mussels £19
- **Celeriac & Pearl Barley "Risotto"** – girolles, oyster mushrooms, vegetable crisps, celeriac & tarragon remoulade (VE) £18

SIDES **Pigs in Blankets** **£6** **Roast Potatoes** **£5**

DESSERTS

ALL £9/6

- **Chocolate Trio** – chocolate & salted caramel ice cream, chocolate cup, fudge brownie
- **Peach Melba** – peach & raspberry salsa, vanilla ice cream, frangipane
- **Summer Pudding** – mint Chantilly, cherry & hibiscus sorbet
- **Plum & Apple Crumble** – custard or ice cream
- **Rennet & Rind English Cheese Board** (£12 for 3/£18 for 5)

THE SMALL SERVICE (under 12s)

- **Kids Roast Beef** - with all the trimmings £9
- **Kids Roast Lamb** - with all the trimmings £9
- **Kids Roast Pork Belly** - with all the trimmings £9



- Fish Fingers & Fries - garden peas

£8

Please advise your server of any dietary requirements.

VE = Vegan

V = Vegetarian

GF = Gluten Free

DF = Dairy Free

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