



The
Bertie Arms
UFFINGTON

SEPTEMBER 2022

Sunday Menu

SERVED - Sunday 12 – 4pm

STARTERS

- **Spiced Parsnip Soup** – bread & butter (V, GF Avail) £6
- **Moules** – white wine, cream, parsley, focaccia (GF Avail) £8
- **Asian Pork Belly** – roquito peppers, teriyaki (DF) £8
- **Crayfish & Prawn Cocktail** – mango salsa, coriander (GF, DF) £8

MAINS

- **Roast Sirloin of Beef** (GF Avail) £18
- **Slow Braised Shoulder of Lamb** (GF Avail) £17
- **Roast Shoulder of Pork** (GF Avail) £16
- **Walnut & Apricot Nut Roast** (VE, V) £16

All served with duck fat roast potatoes, a Yorkshire pudding, cauliflower cheese, chantenay carrots, seasonal greens, parsnips crisps & gravy.

- **Seafood Linguini** – smoked haddock, king prawns, clams £17
- **Heritage Tomato Gnocchi** – goats curd, basil (V, VE Avail) £17

EXTRAS

- **Stuffing** (GF Avail) £4
- **Roast Potatoes** (GF, V) £4
- **Pigs In Blankets** £6
- **Extra Yorkshire Pudding** (V) £2

DESSERTS

All £7

- **White Chocolate and Passion Fruit Cheesecake** – mango sorbet
- **Apple Crumble** - custard or ice cream (GF Avail)
- **Mars Bar Brownie** - chocolate sauce & vanilla ice cream
- **Summer Pudding** – berry compote, clotted cream and berry ice cream
- **Bertie Cheese Board** (+£3)

THE SMALL SERVICE (under 12s)

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

