



DECEMBER DINNER MENU

Available Monday to Saturday

For large parties, please call to discuss menu options

Italian olives 4.50

Selection of rustic breads 2.50

Rustic breads with olive & anchovy tapenade 4.50

STARTERS & LIGHT PLATES

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins, rustic bread & butter 14.95

Soup of the day with crusty bread & butter 6.45

Foie Gras terrine, mini smoked duck & roasted almond salad, toasted brioche 13.95

Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) 7.95 | 15.95

Potato & Puy Lentil Rosti, poached egg, mini salad & pickled cucumber spaghetti (v) 8.45

Sea trout & prawn tian with bisque & crispy rocket 9.95

Duck Liver Parfait, roasted pistachios, pear & white wine chutney with toasted brioche 9.45

Fresh Cornish White Crab, home smoked salmon, chive cream, blinis 8.95

Bricklayers Arms Home Smoked Fish Plate, coriander butter, crusty bread, tomato chutney 10.45

Millefeuille of avocado & root vegetables with baked goats cheese croquette (v) 8.75

Pheasant & wood pigeon terrine (Great Missenden) with pistachios, fig onion jam & toast 7.95

MAIN COURSES

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with buttered new potatoes

21-Day Aged Fillet of Bedfordshire Beef

choose green peppercorn brandy cream sauce or port jus with wild mushrooms 27.45

Turkey supreme wrapped in smoked back bacon with a chestnut jus & barley stuffing 17.95

Slow cooked shredded shoulder of Lamb with root vegetables, red wine jus 19.95

Venison fillet and slow cooked shoulder with pumpkin puree, grand veneur jus 22.95

Black Bream fillet with a saffron cream and dressed pea shoots 19.45

Duo of Duck, barbary duck breast & confit leg (marinated in salt and duck fat), black fig jus 19.95

Rolled Leg of Pork with yellow courgettes and Madeira jus, aubergine caviar 17.95

Devonshire Crab Thermidor, skinny fries & mini mixed leaf salad 22.95

Pumpkin & roasted seed Risotto with Parmesan & melted mozzarella and flat parsley pesto (v) 15.95

SIDE DISHES (v)

Mixed leaf salad 3.50

Seasoned triple cooked hand cut fat chips 4.25

Skinny Fries 3.75

French beans cooked in butter with shallots 4.25

Fresh buttered vegetables 3.95

Creamed Spinach 4.25

Sautéed Brussel Sprouts 3.95

Cauliflower béchamel & Camembert cheese 5.45

Red & yellow baby vine tomatoes & red onion

salad with a whole grain mustard dressing 4.25

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

All staff gratuities go directly to the staff. On tables of 6 or more, an optional 10% gratuity will be added. Thank you.

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