



FOR THE TABLE Baked sourdough, sundried tomato butter / v 5.5
Italian mixed olives / vg 5

STARTERS Carrot & ginger soup, basil oil, sourdough / ve 7.5
Whole baked camembert, truffled honey, fig, walnuts, sourdough (to share) / v 18.5
Wild mushroom Arancini, parmesan / 7.5
Pan fried scallops, , parsnip puree, champagne velouté / 16.5
Gin cured trout, celeriac and preserved lemon remoulade, crostini / 10.0
Creamy truffle mushrooms on sourdough toast / v 9.0
Local game terrine, homemade pickles, red onion chutney, sourdough / 9.5
Wild boar tortelloni, truffle cream, parmesan / 14.5
Pan fried Argentinian prawns, chilli and garlic butter, sourdough / 9.0

MAIN COURSE 28-day aged 8oz beef fillet, asparagus wrapped in Parma ham, triple cooked chips, port & brandy jus / 38.0
8oz Hertfordshire sirloin steak, peppercorn sauce, roasted mushroom, tomato, triple cooked chips / 29.5
Turmeric roasted cauliflower, roasted cashews, pickled cucumber, pomegranate, bombay potatoes / vg 17.0
Ale battered haddock, triple cooked chips, tartare sauce, garden peas, lemon / small 13.5 / large 18.5
Confit duck leg, Dauphinois potato, red cabbage, kale, duck & stem ginger sauce / 24.5
Pan fried fillet of sea bream, crushed new potatoes, seasonal greens, salsa verde, red wine reduction / 23.5
Wagyu burger, bacon, truffle mayo, cheddar cheese, pickles, iceberg, tomato, fries / 20.5
Corn fed chicken breast, fondant potato, creamed savoy cabbage and pancetta, chicken jus / 20.0

SIDES Skin on fries / 5.0
Parmesan truffle chips / 6.0
Buttered seasonal greens / 6.0
Garden salad / 6.0
Pomme puree / 6.0

DESSERTS Sticky toffee pudding, toffee sauce, clotted cream ice cream / v 7.5
Chocolate brownie, clotted cream ice cream / v 8.5
White chocolate cheesecake, raspberry coolis, dulce de leche 8.0
Apple & red berry crumble, custard / v 8.0
Selection of ice cream / 2.5 per scoop



The Bricklayers Arms ***A brief history***

The Bricklayers Arms, a Grade II listed building, which was originally two cottages, built in 1722 from local flint and brick with a third dwelling added in the early eighteenth century. One of the cottages was a butchers shop with the other housing a blacksmith's forge. A village shop was also added in the late eighteenth century.

In 1832 The Hon. George William Cavendish converted one of the cottages to Benskins Ale House. On Christmas Eve, 1922 a fire broke out at the pub which caused extensive damaged and the building was gutted, the pub however was repaired and remained that way for more than 140 years when the other two cottages were purchased to extend the pub. The most recent expansion was a sympathetic conversion of the outbuilding and barn into the restaurant's present configuration.

We hope you enjoy your visit