

The  
**Bertie Arms**  
UFFINGTON



@illustrationsbynomes

WILLIS.


**The Bertie's famous roasts** are served on Sundays from 12 - 4pm.


Our tables fill up quickly so please book early to avoid disappointment.


With **Surf & Turf Nights, Pie Nights, Quiz Nights & Supper Clubs** throughout the year, there's always something going on at The Bertie Arms.

Please see our posters and follow us on social media for more information.

[thebertiearms.co.uk](http://thebertiearms.co.uk)

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UFFINGTON

SHARES

<b>Baked Rennet &amp; Rind Camembert for 2</b> - with garlic, fresh rosemary & honey, warm breads <i>(gf avail, v)</i>	£16
<b>Antipasti for 2</b> - bocconcini, olives, sun blushed tomatoes, focaccia <i>(gf avail, v)</i>	£14
<b>Seafood for 2</b> - salt & pepper squid, breaded whitebait, breaded monkfish, tartare sauce, yakiniku BBQ sauce <i>(df)</i>	£18
<b>Bread, Sicilian Nocellara Olives</b> - olive oil, balsamic vinegar <i>(ve, df, gf avail)</i>	£5pp

STARTERS

<b>Leek &amp; Potato Soup</b> - warm bread roll, butter <i>(df avail, gf avail, ve avail)</i>	£6
<b>Honey &amp; Thyme Glazed Chicken Wings</b> - zesty lemon mayo, thyme cress <i>(df, gf)</i>	£8
<b>Cauliflower, Broccoli &amp; Onion Pakoras</b> - mango and lime mayonnaise, coriander <i>(ve, df)</i>	£8
<b>Breaded Monkfish</b> - lemon mayonnaise, samphire <i>(df)</i>	£9
<b>Prawn Pil Pil</b> - crevettes, garlic, paprika, parsley, olive oil, crusty bread <i>(gf avail, df)</i>	£9
<b>Goats Curd Salad</b> - choux pastry, beetroot, walnuts, mustard dressing <i>(v)</i>	£9
<b>Pigs in Blankets</b> - honey <i>(gf, df)</i>	£9
<b>Panko Coated Maitake Mushrooms</b> - truffle oil, black garlic mayonnaise <i>(ve, df)</i>	£9
<b>Fried Halloumi</b> - honey, sun dried tomatoes, basil <i>(gf avail, v)</i>	£9

LUNCH

Served 12.00pm - 14.30pm

CLASSIC SANDWICHES... Served with skinny fries.

<b>Smoked Mackerel</b> - horseradish crème fraiche, cucumber on sourdough bloomer	£10
<b>Fish Finger</b> - plaice goujons, tartare sauce on sourdough bloomer <i>(df avail)</i>	£9
<b>Chicken &amp; Bacon Mayo</b> - gem lettuce on granary loaf <i>(df avail)</i>	£9
<b>4oz Rump Steak</b> - caramelised onions, goats curd, chimichurri sauce on ciabatta	£11
<b>Westcombe Cheddar</b> - Stokes’ sticky pickle, tomato, gem, cucumber on granary loaf <i>(VE Avail)</i>	£9
<b>BAO BUNS...</b> Pillow soft Asian filled buns served with sweet potato fries & Asian slaw	
<b>Crispy Chilli Beef</b> - sesame, cucumber, roquito peppers <i>(df)</i>	£10
<b>Hoi Sin Mushrooms</b> - spring onion, cucumber, coriander <i>(ve)</i>	£9
<b>Hoi Sin Shredded Duck</b> - spring onion, cucumber, coriander <i>(df)</i>	£10

CHEESE ON TOAST...

Toasted ciabatta, real ale rarebit of grilled cheddar & mozzarella with a salad garnish	
- Pepperoni, roquito pepper drops, fresh chilli, chilli oil & rocket	£9
- Goats cheese, roasted red peppers, honey & rocket	£9
- Sun dried tomatoes, basil, mozzarella bocconcini & rocket	£9

MAINS

Our current specials menu features plant based and vegetarian options, please ask your server for details,	
<b>3 Daughters Farm Beef Burger</b> - charcoal bun, “yakiniku” sauce, Asian slaw, tempura onions, fries <i>(gf avail, df)</i>	£17
<b>Chef’s Pie</b> - served with spring onion mash, baby leeks & carrots and house gravy <i>(see specials menu for our current pies)</i>	£17
<b>3 Daughters Farm Minted Mutton</b> - marinated leg steak, confit shoulder, roasted onion, crispy onion, goats curd, braised carrot, balsamic lamb jus	£20
<b>Roasted Halibut Fillet</b> - sweet potato, coconut & coriander laksa, tempura pak choi, lotus root crisp, rice noodles <i>(gf)</i>	£20
<b>Philly Sandwich</b> - 10 hour braised beef brisket, Alpine style cheese, pickles, deli mustard, crispy onions, crystal bun, fries, BBQ gravy <i>(df, gf avail)</i>	£17
<b>Seafood Linguine</b> - nero di seppia pasta, king prawns, clams, fennel and Pernod cream sauce	£19
<b>Pressed Braised Pork Belly</b> - braised kohlrabi, spring onions, pickled shiitake mushrooms, wasabi & yuzu reduction <i>(df)</i>	£18
<b>Chicken or Aubergine Milanese</b> – mozzarella bocconcini, rustic tomato sauce, rocket, crispy roquito peppers, sauteed basil gnocchi <i>(v avail)</i>	£17
<b>Steak &amp; Chips</b> - onion rings, cherry toms on the vine, field mushroom & triple cooked chips <i>(gf avail, df avail)</i>	
- <b>8oz Ribeye</b>	£24
- <b>10oz Rump</b>	£22
- Sauces: <i>Rennet &amp; Rind</i> Blue cheese / Bearnaise / Peppercorn	£3.50 each
<b>Fish &amp; Chips</b> - cider battered cod fillet, hollandaise tartare, buttered peas, charred lemon <i>(gf avail, df)</i>	£14/18
<b>Fresh Tagliolini</b> - smoked pancetta lardons, <i>Rennet &amp; Rind</i> Old Winchester cheese, black pepper, hen of the woods mushroom, egg yolk, black garlic crostini	£17
<b>Bangers and Mash</b> - <i>Price Fretwell</i> pork & apple sausage, spring onion mash, real ale & caramelised onion gravy, baby leeks & carrots	£16

SIDES

<b>Triple cooked chips</b> <i>(gf avail, df, ve)</i>	£5
<b>Skinny fries</b> <i>(gf avail, df, ve)</i>	£5
<b>Truffle &amp; pecorino fries</b> <i>(gf avail)</i>	£6
<b>Sweet potato fries</b> <i>(gf avail, df, ve)</i>	£5
<b>Caesar Dressed Leaves</b> <i>(ve avail)</i>	£5
<b>Seasonal Buttered Vegetables</b> <i>(df avail)</i>	£6
<b>Dirty Bertie Fries</b> - skinny fries topped with hoi sin duck; fresh chilli & spring onion	£10

DESSERTS

<b>Seasonal Crumble</b> - vanilla ice cream or homemade custard	£6/9
<b>Apple &amp; Cinnamon</b> - individual shortcrust pie, cinnamon ice cream, toffee sauce, pecan brittle	£9
<b>Sticky Masala Spiced Sponge</b> - chai infused cream, coconut ice cream, toasted coconut	£6/9
<b>Tiramisu</b> - coffee liqueur mascarpone, chocolate, marinated coffee sponge	£6/9
<b>Rennet &amp; Rind Cheese Board</b> See monthly special - 3 cheeses / 5 cheeses	£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.

*gf = Gluten Free | df = Dairy Free | v = Veggie | ve = Vegan*