



The
Bertie Arms
UFFINGTON



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, 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

 [thebertiearms](https://www.facebook.com/thebertiearms)

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M E N U

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 / PB = Plant Based

TO START, TO SHARE, TO GRAZE

Bertie Cheese Board - see cheese menu for current offering from Rennet & Rind, Stamford, sourdough crispbread, chutney, butter (gf avail)	£12/18
Cauliflower & Chestnut Soup - toasted hazelnuts, bread & butter (gf avail, ve avail)	£7
Pheasant Goujons - mulled cranberry ketchup (df)	£9
Beetroot Gravadlax - sourdough crispbread, pickled Pink Lady apples, dill crème fraiche (df avail)	£11
Duck Leg & Pork Belly Rillettes - toasted brioche, Griottine cherries (gf avail, df avail)	£10
Crispy Oyster Mushrooms - Japanese 7 spice, wasabi & yuzu dipping sauce (gf avail, ve)	£9
Tom Yum Broth - squid ink cracker, king prawns, mussels, pak choi (gf, df)	£11
Lincolnshire Poacher Soufflé - caramelised onion & thyme velouté, chive oil (v)	£10
Fish Tacos - gochujang charred cod, pickled slaw, salsa verde, tortilla (gf avail)	£11
Sea Salt & Rosemary Focaccia - Nocellara olives and anchovy fillets	£7

LUNCH

Served 12.00pm - 2.30pm

All served with a scoop of skin on fries (gf options available, breads may vary)

Onion Bhaji - tikka sauce, naan bread, mango chutney on the side (ve)	£9
Croque Monsieur - cheddar, bechamel, butcher's ham, sliced white	£9
5oz Bavette Steak - gochujang mayonnaise, pickled Asian slaw, toasted ciabatta	£12
Turkey Sausage - brie, mulled cranberry ketchup, toasted ciabatta	£10
Beer Battered Haddock - crystal bun, tartare sauce, gem, cucumber	£10
Smoked Salmon Bagel - house gravadlax, dill crème fraiche, baby capers, cucumber	£12
Braised Beef or 3 Bean Chilli Chimichanga - crispy tortilla, Lincolnshire Poacher or vegan cheddar (ve avail)	£11
Breakfast Benedict - English crumpet, poached egg, sausage patty, maple bacon, hollandaise	£11
Za'atar Spiced Lamb - pomegranate, salsa verde, mint, sourdough flatbread	£12

MAINS

Port Braised Blade of Beef - dauphinoise potatoes, maple glazed root vegetables, horseradish cream (gf)	£20
Grilled Sea Bass Fillet - Thai red curry & coconut broth, pickled Asian vegetables, roasted cashew nuts, squid ink cracker (gf, df)	£20
Miso & Sesame Glazed Salmon Fillet - dashi beurre blanc, pak choi, oyster mushrooms & mussels, coriander (gf)	£21
Braised Iberico Pig Cheek - cider braised fennel, roasted Romanesco, black garlic, potato rosti terrine, mustard & tarragon cream sauce (gf)	£20
Fresh Buccatini Pasta - Tuscan tomato sauce, salsa verde, baby capers, crispy sage, shaved Spennwood with: - venison meatballs - plant based 'no-meat' balls (v, ve avail)	£19

BERTIE CLASSICS

Roast Turkey Escalope - parsnip purée, goose fat roast potatoes, winter greens with pancetta, apricot & pistachio stuffing, turkey jus (gf)	£19
Portobello Mushroom Kyivs - mustard & tarragon mash, winter greens, maple glazed root vegetables (ve)	£18
Fish & Chips - NVB battered haddock fillet, house tartare, crushed minted peas or tikka sauce, triple cooked chips & charred lemon (gf, df avail)	£15.50 /18.50
Philly Sandwich - slow braised beef brisket, Mayfield cheddar, crispy onion, pickles, deli mustard, brioche bun, skin on fries, BBQ gravy (gf avail)	£18
The 3D Burger - 6oz beef patty, maple bacon, Lincolnshire Poacher, gem, beef tomato, crystal bun, skin on fries, house slaw (gf avail, df)	£18.50
3D Mutton & Mint Puff Pastry Pie - triple cooked chips or colcannon mash, lashings of minted gravy & winter greens (df)	£18

STEAKS

Soy, Lemongrass & Chilli Marinated 10oz Bavette Steak - fries, crispy mushroom, baby corn, charred spring onion (gf, df)	£22
8oz Sirloin - triple cooked chips, confit vine tomato, charred spring onion, field mushroom, garlic butter (df avail, gf)	£24

ON THE SIDE

Dirty Bertie Fries - beef or 3 bean chilli con carne, jalapenos, crème fraiche (df avail, gf, ve avail)	£11
Triple Cooked Chips (gf, df, v, ve)	£6
Skin on Fries (gf, df, v, ve)	£5
Winter Greens with Pancetta (gf, df avail)	£6
Bread & Butter (df avail, gf avail, v)	£3

DESSERTS

Handmade Christmas Pudding - brandy sauce (df avail, gf avail)	£8
Cherry Frangipane Tart - morello cherries, very cherry ice cream	£8
Double Chocolate Cheesecake - serious chocolate ice cream, macerated clementine (gf avail, df avail)	£6/9
Seasonal Crumble - custard or ice cream (df avail, gf avail)	£6/9
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Cheese supplier

RENNET & RIND