


The  
**Bertie Arms**  
UFFINGTON

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# MENU



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## STARTERS/SMALL PLATES

<b>Mushroom, Truffle &amp; Tarragon Soup</b> - Isle of Mull cheddar focaccia ( <i>ve avail, v, gf avail, df avail</i> )	£8
<b>Indian Spiced Lamb Kofta</b> - naan bread, raita, sweet pickles, coriander	£10
<b>Fresh Mussels</b> - garlic and parsley sauce, ciabatta ( <i>gf avail, df avail</i> )	£10
<b>Saffron Arancini</b> - stuffed with mozzarella, tomato and chilli chutney, basil ( <i>gf, v</i> )	£10
<b>Cured Trout</b> - fennel citrus salad, pickled beetroot ( <i>gf, df</i> )	£10
<b>Pea &amp; Shallot Ravioli</b> - basil oil, preserved lemon, white wine sauce ( <i>ve, v, df</i> )	£10
<b>House Focaccia</b> - sea salt focaccia, flavoured oils ( <i>df, ve, v</i> )	£6
<b>Bertie Cheese Board</b> - see our cheese menu for current offerings from Rennet & Rind ( <i>gf avail</i> )	£12/£18

## MAINS

<b>Chef's Pie of the Day</b> - seasonal vegetables, mash or triple cooked chips, red wine gravy ( <i>df avail</i> )	£20
<b>Tartiflette Burger</b> - 6oz beef patty, Reblochon cheese, smoked bacon, brioche bun, caramelised onion chutney, fries ( <i>gf avail</i> )	£19
<b>Bertie Burger</b> - 6oz beef patty or plant based patty ( <i>ve</i> ), gherkin, Isle of Mull cheddar, streaky bacon, brioche bun, burger sauce, skin on fries ( <i>gf avail, df avail, ve avail</i> )	£19/18
<b>Lincolnshire Sausages</b> - bubble & squeak, seasonal vegetables, apple cider gravy ( <i>gf</i> )	£18
<b>Za'atar Roasted Vegetables</b> - tagine sauce, Israeli couscous, pomegranate seeds, gremolata ( <i>ve, v, df</i> )	£20
<b>Pork Cheek Ramen</b> - soy and honey glazed pork cheeks, soft egg, pork broth, sesame, charred spring onions, ginger ( <i>df</i> )	£21
<b>Hake Fillet</b> - Peri-Peri spiced romesco sauce, fresh mussels, chargrilled pepper, plum tomato, lemon salsa ( <i>gf</i> )	£21
<b>Beer Battered Haddock</b> - triple cooked chips, marrowfat peas or curry sauce, house tartare, charred lemon ( <i>gf, df</i> )	£17/£20
<b>Fresh Paccheri Pasta</b> - spinach and sorrel pesto, spring vegetables, pecorino cheese - Roast Chicken Breast with Basil Oil / King Prawns with Garlic & Parsley Butter / Wild Mushrooms with Truffle Oil ( <i>ve avail, v</i> )	£20 / £20 / £19
<b>Steak &amp; Chips</b> - served with portobello mushroom, plum tomato, triple cooked chips or skin on fries ( <i>gf, df avail</i> ) - 8oz Rump (recommended medium rare) / 10oz Sirloin (recommended medium)	£24 / £28
<b>Rogan Josh</b> - fragrant Indian curry, pilau style rice, naan bread, sweet pickles ( <i>df</i> ) - Lamb / Beef / Paneer ( <i>v</i> ) / Spiced Cauliflower ( <i>ve</i> )	£21 / £21 / £19 / £19

## SIDES

<b>Dressed Spring Salad</b> ( <i>gf, df, v, ve</i> )	£5
<b>Triple Cooked Chips</b> ( <i>gf, ve, v, df</i> )	£6
<b>Skin on Fries</b> ( <i>gf, df, v, ve</i> )	£5
<b>Truffle &amp; Pecorino Fries</b> ( <i>gf, v</i> )	£6
<b>Bread &amp; Butter</b> ( <i>gf avail, df avail, v, ve avail</i> )	£4
<b>Dirty Bertie Fries</b> - smoked bacon, reblochon cheese, caramelised onions, skin on fries ( <i>gf</i> )	£10

## DESSERTS

<b>Lemon Crème Brûlée</b> - cardamom shortbread, blueberry compôte, fresh berries	£10
<b>Torta Caprese</b> - chocolate & almond Italian style cake, blood orange & whisky glaze, vanilla chantilly, almond brittle crumb, blood orange sorbet ( <i>gf</i> )	£10
<b>Seasonal Crumble</b> - homemade custard or clotted cream ice cream ( <i>gf avail, df avail, ve avail</i> )	£7/10
<b>Bertie Cheese Board</b> - see our cheese menu for current offerings from Rennet & Rind ( <i>gf avail</i> )	£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. Please ask if there are any specials available - these are available according to supply and demand.

gf = gluten free / df = dairy free / v = veggie / ve = vegan