

SPRING

bottle & glass INN

— S N A C K S —

B&G **soda bread**, salted butter **3**
Mixed **olives** (vg) **5**
Sweet chilli & soy glazed **chicken wings** **6**

Ham hock **croquettes** with wholegrain mustard mayo **7.5**
Leek & cheddar **croquettes** with truffle mayo **6**

— S T A R T E R S —

Soup of the day with soda bread **7**
Scotch egg of the day with burnt apple sauce **8**
Prawn cocktail with soda bread **9.50**
Game terrine, burnt apple puree & toasted sourdough **8.5**

— M A I N S —

Loddon beer battered **haddock** with mushy peas, tartar sauce & chips **18.5**
Ale & honey **chicken**, roasted cauliflower, purple sprouting broccoli, tea-soaked raisins **23**
35-day aged Hereford beef from Casey Fields Farm
Flat iron 21 | Sirloin 35 | Ribeye 38 | Cote du boeuf for two 80
Served with chips & leaf salad

Sauces 2

Peppercorn | Red Wine | Bearnaise

S E T M E N U

2 Courses £18 – 3 Courses £23

Ham hock **goulash**, gherkins & toasted sourdough

Smoked mackerel **paté**, dill crème fraiche and soda bread

Beetroot and Wigmore cheese **salad**

Grilled **sea bream**, confit courgettes, new potatoes & basil velouté

Ragout of orzo pasta & tenderstem broccoli with hazelnuts & goats cheese

Grilled **chicken** leg with creamy mash potato & hispi cabbage

— S I D E S 5 —

Chunky chips | **Skinny fries** | **Buttered greens** | **Garden salad** | **Mashed potato**

— P U D D I N G 7 —

Affogato & almond amaretto biscuit

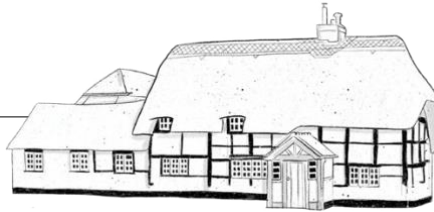
Chocolate **brownie** with toffee sauce and honeycomb ice cream

Apple **crumble** with vanilla ice cream

Panna cotta of the day

Sticky toffee pudding with vanilla ice cream

Artisan **cheese** board with apple, chutney & crackers *£5 supplement*



White

	125ml	175ml	250ml
Pasos da la Capula, Viura, Spain	4.5	6.3	9
Pinot Grigio, Prima Alta, Veneto, Italy	5.5	7.5	11
Lua Nova, Vinho Verde, Portugal <i>Vegan</i>	5.5	7.5	11
Isabel Estate Sauvignon Blanc, Marlborough, New Zealand	8	11.50	16
Mâcon-Villages, Florières, Burgundy, France	9	12.5	18

Red

	125ml	175ml	250ml
Pasos da la Capula, Tempranillo, Spain	4.5	6.3	9
Chateau Mazetier, Bordeaux Rouge, France	6	8.5	12
Ventoux, Aimé Arnold, Vallée du Rhone, France	6	8.5	12
Beaujolais-Villages, Domaine de Gry-Sablon, Beaujolais, France	6.75	9.45	13.5
Passitvo, Primitivo Appassimento, Puglia, Italy	7	10	14
Luigi Bosca Malbec DOC, Mendoza, Argentina	7.5	10.5	15

Rosé

	125ml	175ml	250ml
Les Turitelles d'Altugnac Origines, Languedoc, France	5.5	7.5	11
Mirabeau X, Cote de Provence, France	6.5	9.5	13

Bubbles

Vaporetto Prosecco, Veneto, Italy, NV	6.5	-	-
Petit-Camusat Blanc de Blanc, Champagne, France	13	-	-
Kingwood Cuvee Brut, Henley-on-Thames, 2018	13	-	-

Beer

	Pint	330ml
Estrella Damm, Barcelona, Spain 4.6%		6.0
Rebellion Lager, Marlow, 4.4%	6.8	
Rebellion Hazy Pale, Pale Ale 4.5%	6.5	
Kicking Goat Craft Cider, Medium dry, 4.8%	6.1	
Guinness, Dublin 4.1%	6.7	
Rebellion IPA, Marlow 3.4%	5.2	
Rebellion Golden Bitter, Marlow 4.4%	5.5	
Asahi Lager, Japan 5%	6.9	

Cider

Kicking Goat Cider, 4.5%	6.1	
Bumblebee Craft Cider, 4.5%	6.5	(500ml bottle)

No or Low

	330ml
Guinness 0%	6.5
Lucky Saint 0.5%	4.5
Doombar 0%	6.7

Gin

	25ml	50ml
Hendricks Gin, Scotland	4.5	9
Martin Millers, Iceland	5	10
The Henley Gin, Gingerbread, Henley	5	10
The Henley Gin, London dry, Henley	5	10
The Henley Gin Orange & rhubarb, Henley	5.5	11
The Henley Oriental spiced, Henley	5.5	11
B&G Coppid Blend, Binfield Heath	5.5	11
Sipsmith London Dry, London	5	10
Aviation Gin, America	6	12
Silverback Old Tom, Basingstoke	6	12
Monkey 47, Germany	8.5	17

No or Low

Seedlip Garden 108	5	10
Seedlip Aromatic Spiced 94	5	10

Soft drinks

Coke / Diet Coke / Zero	3.7/3.5/3.5
Sprite	3.7
Appletiser	3.7
Fentimans Ginger Beer	4.0
Frobisher's Orange & Passionfruit / Apple & Raspberry / Apple & Mango	3.7
Apple Juice / Orange Juice / Pineapple Juice	
Tomato Juice / Cranberry Juice	3
Elderflower spritz	4
Fever Tree; Ginger Ale / Tonic / Slim Tonic	
Elderflower Tonic / Mediterranean Tonic	
Lemon Tonic / Soda Water / Lemonade	2.8