



Available to pre-order for 2

Chateaubriand  
dauphinoise potato  
garlic & lemon spinach

£12 per 100g

Average size 550g

## While you wait

<i>Aperitif : Sloe prosecco 8.55</i>		<i>Prosecco Royale 9</i>
Pistachios / Mixed Roasted Nuts 3.00	Parsnip crisps 2.50	Merguez chipolatas & sriracha 3.00
Padron peppers & merguez chorizo 3.50	Kielbasa 2.50	Mayfield farm bread selection & butter 2.50

## Starters

Smoked trout, dill & lemon pate with toast	6.50	Toast Skagen (Swedish style prawns on toast)	7
<b>Spiced parsnip &amp; lentil soup with chilli oil &amp; 6 seed bread</b>	<b>6</b>	<b>Rosary goats cheese salad with beetroot, fig &amp; walnuts</b>	<b>6.50</b>
Smoked mackerel, beetroot & pickled rhubarb with horseradish crème fraiche	6.50	Oak smoked salmon mousse, cucumber, apple & watercress	7
Fried duck egg & chorizo on toast with chilli mayo	6.50	Spaghetti with clams, mussels chilli & garlic	7
Haddock goujons & tartare sauce	6	Farmhouse pork terrine, green tomato chutney, pickles & toast	6.50

## Mains

Hand rolled gnocchi with chanterelle mushroom ragu & pangrattato	6.50* 11.50	Scottish salmon fillet, Indian spiced crushed potatoes, chickpeas & curried yoghurt	15
Beer battered haddock & house chips	6.50* 11.50	Churchgate pork & fennel sausages, chanterelles and mash potato	13
South coast hake with wild mussels, chorizo & mash potato	17	Duck breast ( <i>served pink</i> ), dauphinoise potato, port & berry sauce	15
8oz Churchgate burger, mature cheddar, house sauce & skinny fries	11.50	British Lop pork chop, roasted cherry tomatoes & house chips	12.50

**\*Available lunchtime Tuesday to Friday, 6.50 main, half size or 2 courses for 11.50, any bold starter and a 6.50 main**

## From the grill

British Lop gammon steak, fried duck egg & house chips	6.50* / 11.50
Hertfordshire reared Simmental Beef from Bridget B's, East Hertfordshire	
8oz Sirloin 19.50	8oz Fillet 25
Served with seasoned skinny fries and roasted cherry tomatoes on the vine	
Garlic & parsley butter 1.50	Fried duck egg 1.50

## Sides

Skinny fries 2.50 / House cut chips 3 / Mushy peas 2.50 / Mixed leaf salad 3 buttered carrots 3 / Sugar snap peas, chilli & garlic 3 / Roasted cherry vine tomatoes & balsamic 2.50
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We Source Locally Where We Can

**MEAT**, Bridget B's, Sacombe Farm, Nr Hertford; **EGGS**, East End Farm, Roydon; **SAUSAGES** are made by Jason and Danny at The Churchgate Sausage Shop; Amwell Farm supply our **FRUIT** and **VEGETABLES**; **BREAD** is baked by Mayfield Farm Bakery. Our **FISH** and **SEAFOOD** is supplied by Stickleback in Welham Green, Rapeseed oil by Duchess farms, Sawbridgeworth.

**For parties of 7 or more 10% discretionary gratuity will be added. All tips are distributed equally to all staff on duty**

**Please ask any member of staff for allergens information**

