

# **The Builders Arms Sample Menu**

*Lemon & thyme infused olives 3.25 (ve)*

*Bread board - warm sourdough boule with butter £4 (v)*

## **Sharers**

*To share - The continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £27*

*To share - Board of Italian cured meats from Calabria, sun dried tomatoes and lemon & thyme infused olives, served with sourdough bread and balsamic vinegar  
£14.50*

*To share - Rosemary & garlic baked camembert baked in sourdough with celery £13 (v)*

## **Starters**

*Baby kale salad, heirloom tomatoes, avocado and mozzarella, drizzled with sunflower seed & herb dressing  
£5.75 (v)*

*Pan-seared scallops with roasted cauliflower and a curried bean purée £8.25*

*Chicken wings in yakiniku BBQ glaze and Asian-style slaw £5.50*

*Black pudding cake topped with a poached egg and  
crispy bacon £5.50*

*Smoked salmon, sourdough, crème fraîche and capers  
£7.75*

**Main courses**

*28-day aged rib-eye steak, mini Yorkshire puddings filled  
with caramelised onions, triple-cooked chips and a  
horseradish butter £16.50*

*Fish & chips - line-caught cod, ale-battered, served with  
triple-cooked chips, mushy peas & tartare sauce £12.95  
(a)*

*Handmade British beef burger in a brioche bun with  
bacon and melted cheese, served with a gherkin and fries  
£12.95*

*Guinea fowl breast stuffed with spinach and pecorino,  
served with roasted butternut squash and stem broccoli  
£16*

*Salmon & crab fishcakes served with an Asian slaw, baby  
kale & watercress salad and hollandaise sauce £11.50*

*Sea trout and king prawns served with samphire and  
heritage potatoes in brown butter £16*

*Caesar salad with chargrilled chicken breast, gem  
lettuce, anchovies, olives and Caesar dressing, topped  
with shaved cheese, bacon and toasted sourdough  
croutons £10.25*

*Lamb duo - Pan-roasted lamb rump & pulled shoulder*

*pie on French beans, leeks and garlic, served with a red wine jus £16*

*Roasted half chicken in a lemon & garlic marinade with rosemary fries £12.50*

*Grilled asparagus with heirloom tomatoes, topped with pumpkin seeds and served with ancient grain bread £9.25 (ve)*

### **Sides**

*Stem broccoli £3.50*

*Fries £3.25*

*Peppercorn sauce £2 (a)*

*Side salad £3.50*

*Triple-cooked chips £3.25*

### **Desserts**

*British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits and red onion chutney £8 (v)*

*Sticky toffee pudding and vanilla ice cream £6 (v, n)*

*Lemon tart with raspberries £6*

*Warm chocolate brownie served with hazelnut ice cream £6 (v, n)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)  
contains nuts*