

MONDAY - SATURDAY

12.00 - 21.00

SUNDAY

12.00 - 18.00

estd 1933



THE BERRYLANDS


PUBLIC HOUSE

STARTERS & SHARERS

Bread & Olives 	8.00
<i>Served with Balsamic Vinegar & Olive Oil</i>	
Salt & Pepper Squid 	8.50
<i>Served with Lime Aioli & Salad</i>	
Camembert to share 	12.50
<i>Served with Toasted Ciabatta, Chutney & a Herb Infused Olive Oil</i>	

ROASTS & MAIN MEALS

All our roasts are served with roasted potatoes, seasonal vegetables and a rich red wine gravy. Gluten free options are available

Slow Roasted Feather Blade of Beef	18.00
<i>Served with Horseradish Sauce</i>	
Slow Roasted Pork Belly with Crackling	17.50
<i>Served with Apple Sauce</i>	
Lemon & Thyme Roasted Chicken Supreme	17.50
<i>Served with Sage & Onion Stuffing</i>	
Trio of Roasts - Beef, Pork, Chicken	23.00
<i>Served with Sage & Onion Stuffing and a pig in a blanket</i>	
Honey Roasted Gammon with a Pig in a Blanket	17.50
<i>Served with English Mustard</i>	
Butternut Squash & Spinach Wellington with Onion Gravy 	15.00
<i>Served with or without Yorkshire pudding</i>	
Southern Fried Buttermilk Chicken Burger	16.00
<i>Topped with Chipotle Mayo & Apple Slaw</i>	
Hand Beer Battered Cod	16.00
<i>Served with Chips, Peas & Tartare Sauce</i>	

CHILDRENS MENU

DESSERTS

Hand Beer Battered Cod	8.50	Chocolate Fudge Brownie 	8.00
<i>Served with Chips and Beans Or Peas</i>		<i>with Ice Cream</i>	
Chicken Nuggets	8.00	Sticky Toffee Pudding 	8.00
<i>Served with Chips and Beans or Peas</i>		<i>with Ice Cream & Toffee Sauce</i>	
Tomato Pasta 	8.00	Lemon & Raspberry Eton Mess 	8.00
<i>with Cheese</i>		<i>Served with Lemon Curd</i>	
Children's Roast Dinners	10.00	Selection of Sorbets & Ice Creams 	2.50
		<i>Ask a member of the team for current flavours (Per Scoop)</i>	