

## BILL OF FARE THE ROYAL STANDARD OF ENGLAND

YOU CAN HIRE THIS PUB







#### aring Nibbles

CHARCUTERIE PLATTER HAM, SALAMI, CHORIZO, PATE WITH PICKLES BREAD AND BUTTER FOR TWO PERSON PLATTER OR LARGER PLATTER FOR MORE		12/18	
BAKED CAMEMBERT & BREAD, GARLIC AND ROSEMARY,	, CHILLI JAM		15.95
BREAD AND OLIVES			4.50
CHEESE PUFFS - NIBBLES OF GOUGÈRES CHEESE PASTRY PUFFS MADE WITH CHEESE & EGGS SHARE THEM			4.50
GARLIC BREAD	E-Composition of the contract	66	4.95
HUMMUS AND BREAD	an Call		5.95
WELSH RAREBIT	Secretary of the second		5.95
Mushrooms on fried bread toast	English Market		5.95
	(Cec-III )		

# APPETISERS

115 5 1 10 110		
ROCK OYSTERS -6 ON THE HALF SHELL   £18 OR A DOZEN FOR £30   LATE SUMMER WHEN SEAWATER IS WA	RM OYSTERS GO CREAMY. NOT STOCKED	18/30
MUSSELS - MARINIERES SAUCE CREAMY WHITE CIDER AND SHALLOT SAUCE WITH BREAD		10.95
WHITEBAIT - FISH SPRATS DUSTED AND FRIED "FRIES WITH EYES"		8.95
GARLIC PRAWNS - WHOLE (SHELL ON) IN GARLIC & OLIVE OIL WITH BREAD 9.50 OR 18 AS A MAIN DISH		9.50/18
ONION SOUP - CHEESE MELTED ON TOASTED CROUTONS BEEF STOCK USED		8.95
AVOCADO PRAWN - WITH SALSA MARIE ROSE SAUCE		8.95
CHICKEN LIVER PARFAIT - SMOOTH YUMMY PATE WITH BREAD		7.95
DEVILLED KIDNEYS ON FRIED BREAD		7.95

## LOCAL BUCKINGHAMSHIRE BELTED GALLOWAY BEEF STEAKS LOOK IN THE AGING FRIDGE

RIB CHOP CÔTE DE BOEUF - 1.2-1.4KG 80 to share RIB STEAK 300G 30 - FILLET 190G 36 ALL SERVED WITH CHIPS SAUCES1.95 (ALLOW 20 MINUTES FOR COOKING & RESTING)	80/32/30
GRANDMOTHER'S HOME COOKING	
FISH AND CHIPS, COD SERVED WITH TARTARE SAUCE & MUSHY GARDEN PEAS SMALLER PORTION £16.95	21.95
FLIPPING FISH PIE - MIXED FISH AND SHELLFISH POTATO AND PARMESAN CHEESE TOPPING SERVED WITH SEASONAL VEGETABLE	22.95
CORNISH MUSSELS MARINIERES SAUCE CREAMY WHITE CIDER AND SHALLOT SAUCE WITH BREAD	22.95
Handmade pub pies and old fashioned comfort food - none of that chain restaurant fodder	
"MIDSOMER MURDER PIE" CHICKEN PIE - LEEK & MUSHROOM IN SHORTCRUST PASTRY	21.95
STEAK & KIDNEY PUDDING - STEAMED SUET PASTRY BEST OF BRITISH	<b>23.</b> 95
LIVER & BACON LAMB FROM WELSH FARMER DAPHNE TILLEY MASHED POTATOES, ONIONS & GRAVY	19.95
SODDING SAUSAGES PORK BANGERS AND MASH, ONIONS & GRAVY OUR SAUSAGES ARE MADE IN THE PUB ALL MEAT	19.95
ROASTED PORK BELLY BUBBLE & SQUEAK AND APPLE SAUCE	<b>23.</b> 95
LAMB SLOW ROASTED ROLLED LAMB WITH POMME PUREE (FANCY SCHMANCY MASH POTOTOES)	26.95
SLOW BRAISED BEEF SHIN WITH GARLIC & HORSERADISH POMME PUREE (FANCY SCHMANCY MASH POTOTOES)	23.95
CHEESEBURGER - BEEF WITH EMMENTAL CHEESE, PICKLE, TOMATO, LETTUCE, SAUCE IN A BUN WITH CHIPS	19.95
THE ROYAL GARDENER'S VEGETABLE PLATE SEASONAL VEGETABLES CHARRED & STEAMED WITH HERB CHIVE CREAM	17.95
STUFFED PEPPER AND TOMATO RICE HERBS & PINE NUTS MADE WITH LOVE BY GREEK CHEF ERINI	19.95
CAULIFLOWER CHEESE & SALAD WITH GARLIC BREAD	<b>13.9</b> 5

SALADS

CHICKEN CAESAR SALAD - PARMESAN CHEESE, CROUTONS, ANCHOVIES & BACON GRILLED GOAT'S CHEESE - ON ROASTED VEGETABLE & DRESSED SALAD LEAVES CHALKSTREAM OR SALMON TROUT - CURED FISH, SEASONAL SALAD

SIDE DISHES 4.95

CHIPS / MASHED POTATOES BUBBLE & SQUEAK / CAULIFLOWER CHEESE MUSHY PEAS/ GREEN CABBAGE/ SEASONAL VEGETABLES SIDE MIXED SALAD WITH PARMESAN / TOMATO & ONION SALAD



LOCAL BELTIE BEEF STEAKS BUCKINGHAMSHIRE BELTED GALLOWAY BEEF RAISED IN THE CHILTERN HILLS CÔTE DE BOEUF - 1.2-1.4 KG 80 RIB STEAKS 100Z 300G 30

17.95

15.95

<u>18.9</u>5

SIRLOIN STEAKS 100Z 300G 32 FILLET 70Z 1906 36

On Steak nights Steak are 20% less

### YOU CAN HIRE THIS PUB IF YOU COVER US WITH GOLD

10% OF SERVICE CHARGE IS ADDED AND KINDLY APPRECIATED BY ALL TEAM MEMEBERS.

GARDEN SERVICE HOW TO ORDER YOUR MEAL PLEASE GIVE THE TABLE NUMBER WHEN YOU ORDER AT THE BAR

FOOD AT **PEAK TIMES** MAY TAKE LONGER THAN 20 MINUTES PLEASE ASK YOUR SERVER SUNNY DAYS AND BANK HOLIDAYS ARE MADLY BUSY...