

# The Cunning Man in Burghfield Bridge



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## SHARERS & NIBBLES

### Tasting Platter £10.95

baked Cornish brie, crispy chicken fillets, chicken liver, pork and mushroom pâté, beer battered mushrooms, onion rings, warm crusty bread and caramelised onion marmalade

### Mezze £10.45

eastern spiced houmous, Kalamata and mixed olives, tzatziki, cajun and coriander mayonnaise, warm falafel and grilled flatbread (V)

### Baked Cornish Brie £6.95

with onion marmalade and caramelised garlic, served with celery and toast (V)

*While you're deciding, why not try?*

### Warm Mediterranean Breads £2.25

focaccia, walnut and flatbread, served with infused olive oil and balsamic vinegar (V)

### Bowl of Olives £2.25

Kalamata and mixed olives marinated in lemon and thyme (V)

## STARTERS

### Fried Dusted Calamari £5.75

served with spicy cajun and coriander mayonnaise

### Beer Battered Mushrooms £3.99

served with caramelised garlic and parsley dip (V)

### French Onion Soup £4.95

made with red wine and beef stock, served with cheese on toast

### Seasonal Soup £3.00

served with multi-seed bread and butter (V)

### Crispy Chicken Fillets £4.75

with a mango and lime mayonnaise  
With grilled flatbread £5.75

### Oyster and Flat Mushroom Vol-Au-Vent £5.25

in a white wine cream, served in a butter puff pastry vol-au-vent with crispy sweetcure bacon  
Without crispy sweetcure bacon (V)

### Prawn Cocktail £4.95

succulent Atlantic prawns, served on cos lettuce with Marie Rose sauce, multi-seed bread and butter

### Chicken Liver, Pork and Mushroom Pâté £4.95

served with toast and caramelised onion marmalade

### Smoked Mackerel £4.95

on shredded apple, celeriac and fennel slaw with watercress and horseradish dressing

### Seared King Scallops £6.75

served with slow-braised pork belly, caramelised Braeburn apple and honey mustard dressing

### Grilled Prawn Salad small £5.95 large £9.95

marinated in garlic and chilli, tossed with broad beans, cucumber, toberries, pomegranate, mango and dressed watercress

### Goat's Cheese Crostini small £4.95 large £8.95

grilled goat's cheese on walnut bread with caramelised onion marmalade, served with dressed baby spinach and walnut salad (V)

## VINTAGE CLASSICS

### Roast Half Shropshire Chicken £10.95

with lemon, garlic and parsley butter, served quartered with cajun and coriander mayonnaise, steak cut chips and watercress

### Beef, Mushroom and Ale Pie £8.99

slow-cooked beef in Black Sheep Ale, baby onions and mushrooms, topped with puff pastry, served with mash and seasonal greens

### Chicken, Leek and Ham Pie £8.25

succulent chicken breast with ham, leeks and applewood cheddar sauce, topped with puff pastry, served with seasoned chips and garden peas

### Hunters Chicken £8.99

grilled chicken breast topped with smoked cheddar, sweetcure bacon and barbecue sauce, served with seasoned chips and garden peas

### Chargrilled Gammon Steak £7.75

served with a fried egg, fresh pineapple, seasoned chips and garden peas

### Handmade Fishcakes £7.75

salmon and broccoli fishcakes with lemon and herb mayonnaise, served with either dressed mixed salad or seasoned chips

### Chicken Caesar Salad £8.99

tossed with cos lettuce, crispy sweetcure bacon, croutons and Italian hard cheese, topped with a spiced crispy poached egg  
Vegetarian option (V) £6.99

### Haddock and Chips £7.99

a whale of a fish in today's beer batter with seasoned chips, mushy peas and tartare sauce

### Cod and Chips £10.95

a thick-cut cod loin in today's beer batter with steak cut chips, mushy peas and tartare sauce

### Fish Pie £9.99

cod fillet, smoked haddock and king prawns in a white wine and coriander cream, topped with crushed potatoes, peas and cheese and served with seasonal greens

### Caramelised Beetroot and Squash Strudel £8.45

on buttered pea, broad and green bean medley with baby potatoes, mint and horseradish crème fraîche (V)

*Please see our blackboards for today's choice of vegetarian specials.*

## CHARGRILL FAVOURITES

### Homemade Beefburger £8.99

minced steak, chargrilled and served in a soft bun with smoked cheddar, tomato, lettuce, mayonnaise, sweetcure bacon and seasoned chips

### Wild Boar and Chorizo Burger £10.95

chargrilled and served in a soft bun with tomato, lettuce and mayonnaise with shredded apple, celeriac and fennel slaw and steak cut chips

### Black and Blue Ribeye Steak £16.99

topped with roasted flat mushroom and Cropwell Bishop stilton, served with plum tomato, watercress and steak cut chips

### Sirloin Steak £14.45

with beer battered onion rings, plum tomato, watercress, truffle aioli and steak cut chips

### Rump Steak £10.99

with beer battered onion rings, plum tomato, garden peas and steak cut chips

### Mixed Grill £14.95

lamb cutlet, black pudding, white pudding, sweetcure bacon, rump steak, sausage, egg, roasted flat mushroom, plum tomato, garden peas and steak cut chips

#### Add to your steak:

Sautéed tiger prawns £2.00

Black and blue topping £2.50

Chicken liver, pork and mushroom pâté £2.00

#### Our selection of sauces £1.50

Brandy peppercorn, Red wine, baby onion and bacon

or Oyster and flat mushroom cream

## PUDDINGS

### Chocolate Trio... *Ideal for sharing* £8.95

double chocolate torte, giant profiterole and chocolate brownie, served with ice cream and chocolate fudge sauce

### Banoffee Cheesecake £4.95

with dulce de leche, fresh banana, whipped cream and chocolate shavings

### Summer Pudding £4.45

a mixture of ripe summer berries in a fruit coulis with crème fraîche

### Warm Sticky Ginger Toffee Pudding £4.45

with rich lemon posset

### Chocolate Brownie £4.25

with chocolate fudge sauce and vanilla ice cream

### Apple and Gooseberry Crumble £4.75

with vanilla ice cream and custard

### Giant Profiteroles £3.99

filled with white chocolate flavoured mousse with warm chocolate fudge sauce and whipped cream

### Kentish Bramley Apple Pie £4.75

in a rich butter pastry, served with custard

### Raspberry Crème Brûlée £4.99

rich set vanilla cream custard, topped with caramelised sugar

### Eton Mess £5.25

a light strawberry mousse, served with whipped cream, crushed meringue and fresh strawberries

### Berry and Mascarpone Tart £4.75

served with clotted cream

### Raspberry Sorbet £3.45

served with fresh strawberries

### Cheese Board £5.95

Cornish brie, Cropwell Bishop stilton and Ford Farm cheddar, served with quince jelly, celery and classic Bath Oliver biscuits

## SEASONAL FAVOURITES

### Fish Cobb Salad £10.95

peppered mackerel, Atlantic prawns, whole tail scampi and fried dusted calamari, served with horseradish crème fraîche, Marie Rose sauce, multi-seed bread and butter and dressed mixed salad

### Whole Grilled Plaice £12.45

with prawn, lemon and parsley butter, served with steak cut chips and dressed mixed salad

### Smoked Haddock Risotto £9.95

with baby spinach, garden peas and spring onions, topped with a curried crispy poached egg

### Seared Salmon £11.95

on buttered pea, broad and green bean medley with baby potatoes and lemon and dill dressing

### Braised Pork Belly £11.99

on mash with black pudding, apple fritter, gravy and sticky ginger beer glaze

### Duck Breast £14.95

served pink on roasted butternut squash, baby spinach and gravy, served with mango, ginger, spring onion and pomegranate salsa

### Lamb Shoulder £13.45

slow-cooked in a rich jus with fennel, dauphinoise potatoes and buttered pea, broad and green bean medley

### Spanish Chicken Breast £11.45

stuffed with chorizo, cream cheese and sun-dried tomato, served with sweet roasted red pepper, tomato gazpacho dressing and buttered baby potatoes

## SIDES

### Cauliflower Cheese £2.50

### Steak Cut Chips £2.75

### Beer Battered Onion Rings £2.50

### Cheesy Garlic Focaccia Bread £2.75

### Dressed Side Salad £2.50

### Buttered Pea, Broad and Green Bean Medley £2.95

### Baby Potatoes £2.00

### Shredded Apple, Celeriac and Fennel Slaw £2.50

*We serve food until 10pm from Monday to Saturday and until 9.30pm on Sunday. All prices include VAT at the current rate.*

*All tips are retained by our team members. Please note that some of our dishes may contain traces of nuts and other allergens. Some of our fish dishes may contain small bones.*

## RED WINE

Vibrant, fruity and soft

### Merlot, Sendero, Chile 12.5%

Fruity, Smooth, Soft ..... 175ml £4.05  
 Chile's well known red, this is smooth, medium-bodied and brimming with cherry aromas and plum flavours with a hint of spice 250ml £5.45  
 75cl Btl £13.95

Perfect with our Wild Boar.....  
 and Chorizo Burger

### Zinfandel, Jake's Point, Italy 12.5%

Spicy, Ripe, Cherry ..... 175ml £3.55  
 A ripe juicy red wine with flavours of cherry, plums and a soft spicy finish 250ml £4.95  
 75cl Btl £11.95

### Sangiovese, Luigi Leonardo, Italy 12.5%

Light, Juicy, Smooth ..... 175ml £3.85  
 Sangiovese is the main grape behind the world famous Chianti wines of Italy. This is a very approachable wine 250ml £5.35  
 75cl Btl £12.95

### Rioja, Marqués de Riscal's Collada, Spain 13.5%

Cherry Fruit, Smooth ..... 175ml £4.55  
 Produced by Marqués de Riscal, Spain's oldest Rioja house. This mouth-watering classic has rich and spicy flavours and an elegant finish 250ml £6.25  
 75cl Btl £15.95

Luxurious, rich and developed

### Shiraz, Wolf Blass Bilyara, Australia 13.5%

Rich, Full and Luscious ..... 175ml £4.95  
 An easy drinking fruit driven style with subtle oak overtones. A pleasure by itself or matched with red meat 250ml £6.45  
 75cl Btl £16.95

### Malbec, Argento, Argentina 13.5%

Rich, Intense, Smooth ..... 175ml £4.55  
 This Malbec comes from the high altitudes of the Mendoza region, possessing powerful aromas of black stone fruits with chocolate notes. A perfect partner for steaks 250ml £6.25  
 75cl Btl £15.95

### Cabernet Sauvignon, Valdivieso, Chile 13%

Big, Warm, Smooth ..... 175ml £4.45  
 This wine crackles with blackcurrant fruity juiciness. The Chilean cool nights and balmy days result in a balanced and elegant wine 250ml £6.05  
 75cl Btl £15.45

### Legende Bordeaux Rouge, Rothschild Lafite, France 13.5%

Spicy, Liqueur, Blackberries ..... 75cl Btl £21.95  
 Deliciously complex and full bodied, from one of the world's greatest wine houses. Perfect with red meats

### Chateaufeuf du Pape, France 14.5%

Warming, Hearty Fruit ..... 75cl Btl £25.95  
 A complex wine that has warm red spicy fruit and damson aromas, with dense dark cherry fruit on the palate and a touch of elegance at the finish. Up to 13 grape varieties are blended together to produce this special wine

## ROSÉ WINE

Pink, bright, refreshing

### Merlot Rosé, Valloro, Italy 12%

Soft, Silky, Juicy Ripe ..... 175ml £3.30  
 A real 'fruit-bomb' of a rosé, crammed with summer berries to give outstanding value for money 250ml £4.65  
 75cl Btl £10.95

### Pinot Grigio Rosé, Prospetti, Italy 12%

Bright, Smooth, Balanced ..... 175ml £3.85  
 All of the classic Pinot Grigio characteristics, with plenty of extra berry and fresh fruit flavours 250ml £5.35  
 75cl Btl £12.95

Enjoy with one of our salads

### Malbec Rosé, Argento, Argentina 13%

Light, Juicy, Smooth ..... 175ml £4.55  
 The high altitude, intense sunlight, cool nights and low pollution creates the ultimate purity – a delicious rosé 250ml £6.25  
 75cl Btl £15.95

### Los Vascos Rosé, Rothschild Lafite, Chile 13%

Juicy, Alive, Red Fruit ..... 75cl Btl £21.95  
 Deliciously light and refreshing, red fruits combine to produce an aromatic and balanced rosé

## WINE

ABV%	175ml	250ml	75cl	ABV%	175ml	250ml	75cl
11.50%	2.0	2.9	8.6	13.50%	2.4	3.4	10.1
12.00%	2.1	3.0	9.0	14.00%	2.5	3.5	10.5
12.50%	2.2	3.1	9.4	14.50%	2.5	3.6	10.9
13.00%	2.3	3.3	9.8				

All wines available by the glass are also available in 125ml. Please note that due to changes in vintages of the wines on our list the ABVs may vary slightly to those stated on the menu. [www.drinkaware.co.uk](http://www.drinkaware.co.uk)

## WHITE WINE

Dry, floral and zesty

### Pinot Grigio, Antonio Rubini, Italy 12%

Fresh, Crisp, Peachy ..... 175ml £4.35  
 A delightful Pinot Grigio full of pear, peach and apricot flavours with a long lingering finish 250ml £5.95  
 75cl Btl £14.95

### Sauvignon Blanc, Sendero, Chile 12.5%

Vibrant, Fresh, Juicy ..... 175ml £4.05  
 Famously Chilean, this is fresh, light-bodied and bursting with citrus aromas and mouth-watering flavours of grapefruit, lemon and citrus fruits 250ml £5.45  
 75cl Btl £13.95

Great with Whole Grilled Plaice

### Sancerre, Les Collinettes, France 12.5%

Crisp, Powerful, Elegant ..... 75cl Btl £24.95  
 Stylish and crisp, with powerful fruit flavours and a clean finish. Great with chicken and fish

Fruity, full and rounded

### Chenin Blanc, George Kinross, South Africa 12.5%

Fresh Citrus Fruit ..... 175ml £3.85  
 This bone-dry wine has a crisp lemony taste and light honeyed almond notes, with hints of green fig and guava 250ml £5.35  
 75cl Btl £12.95

### Catarratto Chardonnay, Valloro, Italy 12%

Clean, Crisp, Mellow ..... 175ml £3.30  
 This blend uses the Catarratto grape which is native to Sicily and produces a crisp, citrus, nutty style of wine, the Chardonnay adds a lemony fresh twist 250ml £4.65  
 75cl Btl £10.95

### Torres, Vina Esmeralda, Spain 11.5%

Fresh, Floral, Medium ..... 175ml £4.05  
 Intensely fruity, with floral aromas and passion fruit. Sublime with seafood, fish and pâtés 250ml £5.45  
 75cl Btl £13.95

### Los Vascos Sauvignon Blanc, Rothschild Lafite, Chile 13.5%

Fresh, Citrus, Intense ..... 75cl Btl £21.95  
 Elegant and crisp, bursting with refreshing fruit flavours, from one of the world's great wine houses. Perfect with fish

### Chardonnay, Wolf Blass Bilyara, Australia 13.5%

Dry, Rich and Smooth ..... 175ml £4.95  
 A medium bodied wine, the rich fruit flavours are supported with gentle oak leading to a crisp and refreshing finish 250ml £6.45  
 75cl Btl £16.95

### Chablis Bouchard Aisé et Fils 2009, France 12%

Crisp, Luscious, Complex ..... 75cl Btl £19.95  
 A dry and zesty style of Chablis with rounded lemon, hazelnut and apple fruit and a spine of intense, steely minerality

## SPARKLING WINE

### Pinot Grigio, Sant Orsola, Italy 11.5%

Traditional Pinot Grigio with a sparkle 125ml £3.25  
 75cl Btl £12.95

### Prosecco Della Venezie, Italy 11.5%

A lively crisp sparkling wine with delicate bubbles bursting with lemon and apple flavours. A great Italian classic! 125ml £3.85  
 75cl Btl £15.95

Match with our Cod and Chips for an indulgent treat

### Rosé Brut, Freixenet, Spain 12%

This traditional Cava is packed with ripe cherry and berry flavours with an exceptionally smooth body. It is surprisingly dry with a long and satisfying finish 75cl Btl £16.95

### Veuve Clicquot Yellow Label, Brut, NV 12%

Biscuity, intense and full of fruity flavours. Marvellously mouth-filling Champagne. The motto of Madame Clicquot was "Only one quality, the finest" 75cl Btl £42.95

## SUNDAY ROAST

### The perfect way to end the weekend

Choose from a selection of roast meats with roast potatoes, Yorkshire pudding and all the trimmings

Sunday in the countryside...  
 laughter around the table.