



## apéritif

<b>Glass of Ponte Prosecco</b>	7.55
<b>Aperol Spritz</b> , Aperol, Prosecco, soda	8.95
<b>Elderflower Collins</b> , Bombay Sapphire gin, Da Vinci lemon juice, elderflower cordial, soda	9.45
<b>Spicy Margarita</b> , a margarita our favourite way – spicy!	9.25

See our drinks menu for our full range

## FOR THE TABLE

<b>Mixed nut bowl</b> , lightly salted <b>Ve</b>	4.75
<b>Lemon &amp; basil marinated Bosciala olives</b> <b>Ve</b>	4.75
<b>Crispy chicken skin</b> , sea salted	4.75
<b>Warm sourdough bread</b> , whipped chicken crackling butter, rich chicken jus	6.75

## SHARERS

<b>Charcuterie plate</b> , Bresaola, fennel & garlic Salami and Coppa cured meats, sun blushed tomato, rocket, Parmesan, Bosciala & Kalamata olives, toasted focaccia bread, olive oil & balsamic vinegar <i>Add fresh mozzarella ball <b>V</b> + 4.50</i>	16.50
<b>Honey, pecan &amp; thyme baked Camembert</b> , toasted sourdough <b>V</b>	13.75
<b>Cheesy garlic focaccia</b> , tear & share <b>V</b>	6.50

## CHOOSE 4 FOR 26

Available individually as a starter

<b>Halloumi fries</b> , sweet chilli jam <b>V</b>	8.00
<b>Confit garlic hummus</b> , paprika roasted chickpeas, toasted seeds, toasted focaccia <b>Ve</b>	7.75
<b>Pulled pork croquettes</b> , Tabasco spiced, black garlic caramel, pink pickled onions	8.00
<b>Whipped feta</b> , Roquito honey, toasted seeds, brioche croutons <b>V</b>	8.00
<b>Brioche garlic bread</b> , black garlic caramel, goat's cheese shavings <b>V</b>	8.00
<b>Crispy chilli chicken</b> , in a ginger, garlic & chilli sticky glaze	7.75
<b>Dusted calamari</b> , chilli salt, spring onion, lime mayonnaise	7.75
<b>Truffle king prawns</b> , truffle & confit garlic butter	8.00
<b>Crispy buttermilk chicken thighs</b> , Stilton mayonnaise	8.00
<b>Crispy cauliflower &amp; broccoli</b> , sweet chilli jam <b>Ve</b>	7.75
<b>Warm breads</b> , warm ciabatta, focaccia & sourdough breads, confit garlic butter <b>V</b>	4.75
<b>Spiced crab &amp; cod croquettes</b> , black pepper mayonnaise, pink pickled onions	8.00

## STARTERS

<b>Spring greens &amp; potato soup</b> , toasted sourdough, confit garlic butter, olive oil, toasted seeds <b>Ve</b>	7.50
<b>Seared scallops</b> , browned butter, lilliput capers, lemon, jalapeños, parsley, sourdough croutons	12.25
<b>Confit cherry tomato &amp; feta toast</b> , Kalamata olives, pine nuts, sourdough toast <b>V/Vea</b>	7.75
<b>Potted prawns</b> , cold water prawns in a lemon, confit garlic and dill butter, toasted sourdough bread	8.25
<b>Panko mozzarella</b> , fried mozzarella ball, rich tomato and red wine sauce, basil <b>V</b>	7.75
<b>Sun blushed tomato &amp; mozzarella salad</b> , Kalamata olives, rocket, baby spinach, pine nuts <b>V</b>	6.75

## MAINS

<b>Ribeye steak 10oz</b> , grass-fed, 28-day matured steak, confit garlic butter, triple-cooked chips, onion nest, watercress	27.00
<b>Steak frites</b> , 6oz flat iron steak, grass-fed, 28-day matured, confit garlic butter, skin-on fries, watercress <i>Add a sauce: beer &amp; beef dripping, béarnaise <b>V</b>, peppercorn <b>V</b> or Stilton &amp; mushroom <b>V</b>+2.50</i> <i>Add grilled king prawns +4.75</i>	15.25
<b>Buttermilk chicken Milanese</b> , rocket & Parmesan salad, confit cherry tomatoes, basil pesto, skin-on fries, lemon	16.50
<b>Brown butter courgette &amp; smoked bacon rigatoni</b> , baby spinach, confit garlic, cream sauce, Parmesan	15.00
<b>Devonshire crab &amp; asparagus salad</b> , new potato salad with crème fraiche, chives, dill & lemon zest, rocket	15.50
<b>Roasted vegetable tart</b> , butternut squash purée, balsamic courgette & aubergine, torched goat's cheese, garlic roasted new potatoes, herb oil, balsamic reduction <b>V</b>	14.75
<b>Sun blushed tomato &amp; mozzarella salad</b> , Kalamata olives, rocket, baby spinach, pine nuts <b>V</b> <i>Add grilled chicken breast +3.75, grilled halloumi <b>V</b> +3.00, grilled king prawns +4.75</i>	13.50
<b>Crispy buttermilk chicken burger</b> , BBQ spiced buttermilk chicken thigh, brioche bun, chipotle mayo, rainbow 'slaw, baby gem lettuce, red onion pickles, triple-cooked chips	16.25
<b>Market fish</b> , buttered new potatoes, buttered baby spinach & kale, lobster bisque, lemon - <i>Ask our team for today's catch</i>	
<b>Mangalorean curry</b> , roasted cauliflower, butternut squash & puy lentils, brown rice, crème fraiche, toasted almonds, coriander <b>V/Vea</b> <i>Add grilled chicken breast +3.75, grilled halloumi <b>V</b> +3.00, grilled king prawns +4.75</i>	14.00
<b>Plant-based burger</b> , seeded bun, smoky mayo, baby gem lettuce, red onion pickles, triple-cooked chips <b>Ve</b>	16.00
<b>Warm courgette &amp; halloumi salad</b> , red & white quinoa, pine nuts, spring onion, rocket, lemon & herb crème fraiche, olive oil, pomegranate seeds <b>V</b>	13.50

## SIDES

<b>Buttered greens</b> , kale, tenderstem broccoli & fine green beans <b>Ve</b>	4.50	<b>Rainbow 'slaw</b> <b>Ve</b>	4.75
<b>Triple-cooked chips</b> <b>Ve</b>	4.75	<b>Sun blushed tomato &amp; mozzarella salad</b> , Kalamata olives, rocket, baby spinach, pine nuts <b>V</b>	6.75
<b>Truffle &amp; Parmesan fries</b> <b>V</b>	5.25	<b>Onion nests</b> <b>Ve</b>	4.50
<b>Cheesy garlic focaccia</b> , tear & share <b>V</b>	6.50		

## CLASSICS

<b>British chicken, ham &amp; leek pie</b> , creamy mash, buttered greens, red wine gravy	17.25
<b>Gammon sirloin</b> , maple roasted pineapple, crispy fried egg, triple-cooked chips	17.00
<b>6oz Wagyu burger</b> , brioche bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, red onion pickles, triple-cooked chips <i>Add smoked streaky bacon +1.50</i>	17.50
<b>Traditional fish &amp; chips</b> , triple-cooked chips, smashed peas, lemon, dill pickle, Maldon Sea salt	17.75
<b>Hand-crafted beef lasagne</b> , served with a sun blushed tomato & mozzarella salad <i>Perfect with tear &amp; share garlic focaccia <b>Ve</b> + 5.00</i>	17.00

## DESSERTS

<b>Sticky toffee pudding</b> , caramelised pecans, honeycomb ice cream <b>V</b>	8.00
<b>Toffee chocolate pavlova</b> , whipped vanilla cream, chocolate shavings, Dulce de Leche <b>V</b>	8.00
<b>Chocolate cheesecake sphere</b> , dark chocolate sphere, salted caramel cheesecake, buttery biscuit crumb, hot salted caramel for pouring <b>V</b>	9.00
<b>Black cherry pie</b> , clotted cream ice cream, chocolate pencil <b>V/Vea</b>	8.00
<b>Orange crème brûlée</b> , toasted pistachios <b>V</b>	8.00
<b>Sorbet</b> - choose from: green apple or blood orange <b>Ve</b>	7.50
<b>Chocolate brownie</b> , warm Belgian chocolate sauce, clotted cream ice cream <b>V</b>	8.00
<b>Maple &amp; pecan waffle</b> , Dulce de Leche, honeycomb ice cream <b>V</b>	8.00
<b>Tiramisu affogato</b> , mascarpone, clotted cream ice cream, chocolate shell, sponge fingers, hot coffee for pouring <b>V</b>	8.75
<b>Indulgent ice cream</b> - choose three scoops from: honeycomb, clotted cream, strawberry, or chocolate <b>V/Vea</b>	7.50
<b>Forest berry choux bun</b> , whipped vanilla cream, warm Belgian chocolate sauce <b>V</b>	8.25
<b>Cocktail &amp; mini dessert</b> - Choose from: pornstar martini, espresso martini or Tommy's margarita & choose from: salted caramel chocolate brownie <b>V</b> , maple waffle pieces <b>Ve</b> , orange crème brûlée <b>V</b>	11.75
<b>Coffee &amp; mini dessert</b> - choose from: salted caramel chocolate brownie <b>V</b> , maple waffle pieces <b>Ve</b> , orange crème brûlée <b>V</b>	7.00

## digestif

<b>Espresso Martini</b> , Absolut vodka, Kahlúa, espresso	9.95
<b>Pornstar Martini</b> , Absolut vodka, Passoã, lime purée, passionfruit purée, shot of Prosecco	9.95
<b>Tommy's Margarita</b> , Olmeca Reposado tequila, lime juice, agave syrup	8.95
<b>Old Fashioned</b> , Bulleit Bourbon whiskey, Angostura bitters	9.75

See our drinks menu for our full range

SCAN TO ORDER



## signature COCKTAILS

<b>Sevilla Spritz</b> , Tanqueray Flor de Sevilla gin, Prosecco, lemonade	8.95
<b>Strawberry Gin Smash</b> , Bombay Sapphire gin, strawberries and lime, lemonade	8.95
<b>Tommy's Margarita</b> , Olmeca Reposado tequila, lime juice, agave syrup	8.95
<b>Spicy Margarita</b> , a margarita our favourite way – spicy!	9.25
<b>Chambord Royale</b> , Chambord raspberry liqueur topped with Prosecco	8.45
<b>Old Fashioned</b> , Bulleit Bourbon whiskey, Angostura bitters	9.75
<b>Long Island Iced Tea</b> , Absolut vodka, Bacardi Carta Blanca rum, Olmeca Silver tequila, Bombay Sapphire gin, Cointreau, Da Vinci lemon juice, Pepsi	9.95

See our drinks menu for our full range

## HOT DRINKS

Our coffees are served with semi skimmed milk or plant based milk alternatives

<b>Espresso</b> V/Vea	SNG 3.25   DBL 3.95
<b>Cappuccino</b> V/Vea	4.25
<b>Caffè latte</b> V/Vea	4.25
<b>Mochaccino</b> V	4.25
<b>Flat white</b> V/Vea	4.25
<b>Americano</b> V/Vea	4.25
<b>Hot chocolate</b> V	4.20
<i>Add marshmallows and whipped cream 50p</i>	
<b>Teapigs</b>	3.45
Choose from – English breakfast V/Vea, Earl Grey V/Vea, peppermint Ve, berry fruit Ve or green tea Ve	

## ICED DRINKS

<b>Iced Americano</b> V/Vea	4.25
<b>Iced latte</b> V/Vea	4.25
<b>Iced chocolate</b> V	4.75
<b>Iced mocha</b> V	4.75



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Ask our team for more details



SCAN TO JOIN OUR MAC'S FAMILY

FOR ALLERGEN & NUTRITIONAL INFO



V Suitable for vegetarians. Ve Suitable for vegans. Vea Vegan option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.

## about OUR BREWERY

*Hertford's Brewery has been run by the McMullen family since Peter McMullen established it in 1827.*

*The Whole Hop Brewery can be found in the centre of Hertford and has been designed to ensure we consistently produce ales that meet stringent high standards that reassure cask ale connoisseurs, including our own regulars.*

*From our award-winning Country bitter, locally famous AK or more contemporary kegged beers under our Rivertown sister brewery, our team would be delighted to recommend a pint or simply give you a taster to try.*

*Keep an eye on the bar for our limited edition seasonal brews, carefully crafted and considered to ensure your favourite pint, is always a pint of ours.*



RIVERTOWN  
BREWING



McMULLEN & SONS

## Destination Inns

*Experience seriously relaxed dining at one of our stunning Destination Inns, that sit across the home counties and further. From Kent to Surrey and everywhere in between, we deliver premium pub food with extensive drinks lists, craft cocktails and a beautiful setting.*

*From family events and work function spaces, alfresco dining, to four-legged friendly areas, great accessibility and a family golfing centre, our Destination Inns are a place for all.*

*We can't wait to welcome you.*

*Check out our other venues below:*

