



apéritif

- Glass of Ponte Prosecco** 8.05
- Aperol Spritz**, Aperol, Prosecco, soda 8.95
- Elderflower Collins**, Bombay Sapphire gin, Da Vinci lemon juice, elderflower cordial, soda 9.45
- Spicy Margarita**, a margarita our favourite way – spicy! 9.25

See our drinks menu for our full range

FOR THE TABLE

- Warm sourdough breads**, whipped beef dripping butter, Maldon sea salt 6.75

SHARERS

CHOOSE 4 FOR 26

Available individually as a starter

- Halloumi fries**, sweet chilli jam V 8.00
- Caramelised shallot hummus**, crispy beer onions, olive oil, toasted focaccia Ve 7.75
- Crispy chilli chicken**, ginger, garlic & chilli sticky glaze 7.75
- Dusted calamari**, chilli salt, spring onion, lime mayonnaise 7.75
- Crispy buttermilk chicken thighs**, honey glaze, BBQ sauce, crispy beer onions 8.00
- Panko breaded Camembert**, sticky fig relish V 8.00
- Warm breads**, warm focaccia & sourdough breads, confit garlic butter V 4.75
- Spiced crab & cod croquettes**, black pepper mayonnaise, pink pickled onions 8.00

STARTERS

- Tomato & five-bean spiced soup**, Barber's Cheddar cheese & garlic sourdough toast, olive oil V/Vea 7.50
- Whipped Rosary goat's cheese**, pickled beetroot, dill, micro herbs, pomegranate, beetroot olive oil V 8.00
- King prawn & avocado cocktail**, Bloody Mary sauce, cucumber, cherry tomato, shredded gem, warm sourdough 8.25
- Panko mozzarella**, fried mozzarella ball, rich tomato & red wine sauce, basil V 7.75
- Warm winter salad**, roasted heritage carrot, celeriac & beetroot, pearl barley, cavolo nero, baby leaves, maple & balsamic dressing Ve 6.75

SUNDAY ROASTS

All served with beef dripping Maris Piper roast potatoes, Yorkshire pudding, roasted carrots, cavolo nero & tenderstem broccoli, rich roast gravy

- British sirloin beef**, roast parsnips, horseradish sauce 19.50
- Slow-roasted lamb shoulder**, buttered roasted leeks, mint sauce 18.50
- Skin-on chicken supreme**, sage, smoked bacon & sausage meat stuffing 18.50
- British pork belly**, sage, smoked bacon & sausage meat stuffing, Bramley apple sauce 18.00
- Hasselback butternut squash**, confit garlic & English garden herb crumb Ve 16.50

SUNDAY SIDES

- Cauliflower & tenderstem broccoli cheese**, Cheddar cheese sauce, Barber's Cheddar cheese V 3.75
- Pigs in blankets**, four mini Old Spot sausages, wrapped in smoked streaky bacon 3.25
- Truffle mac 'n' cheese**, Cheddar cheese sauce, confit garlic & English garden herb crumb, truffle oil V 4.25
- Roasted leeks with Stilton** V 3.75
- Sage, smoked bacon & sausage meat stuffing** 2.25
- Roasted carrots, parsnips & red onion** Ve 3.25

MAINS

- Market fish**, buttered new potatoes, buttered baby spinach & kale, lobster bisque, lemon - *Ask our team for today's catch*
- 10oz ribeye steak**, grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick cut chips, onion nest, rocket & Parmesan salad 27.00
Add a sauce: beer & beef dripping, béarnaise V, peppercorn V or Stilton & mushroom V +2.50
Add grilled king prawns +4.75
- Forager's cottage pie**, braised oyster mushrooms & Puy lentils, creamy mash, buttered tenderstem broccoli Ve 14.75
- Warm winter salad**, roasted heritage carrot, celeriac & beetroot, pearl barley, cavolo nero, baby leaves, maple & balsamic dressing Ve 13.50
Add grilled chicken breast +3.50, grilled halloumi V +3.00, grilled king prawns +4.75
- Buttermilk chicken Milanese**, rocket & Parmesan salad, confit cherry tomatoes, basil pesto, skin-on fries, lemon 16.25
- Plant-based burger**, seeded bun, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick cut chips Ve 16.00

SIDES

- Koffmann's thick cut chips** Ve 4.75
- Truffle & Parmesan fries** V 5.50

CLASSICS

- 6oz Wagyu burger**, brioche bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick cut chips 17.50
Add smoked streaky bacon +1.75
- Traditional fish & chips**, Koffmann's thick cut chips, smashed peas, lemon, dill pickle, Maldon sea salt 18.00

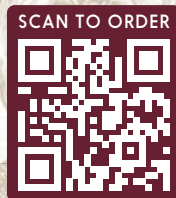
DESSERTS

- Chocolate orange truffle**, chocolate sponge base, rich chocolate truffle, orange compote, cream filled profiterole, orange drizzle V 8.25
- Sticky toffee pudding**, caramelised pecans, honeycomb ice cream V 7.75
- Lemon meringue tower**, sweet shortcrust pastry, lemon curd, clotted cream ice cream, torched meringue V 8.25
- Chocolate cheesecake sphere**, dark chocolate sphere, salted caramel cheesecake, buttery biscuit crumb, hot salted caramel for pouring V 8.75
- Black cherry pie**, clotted cream ice cream, chocolate pencil V/Vea 7.75
- Hazelnut crème brûlée**, toasted hazelnuts, torched sugar V 7.75
- Apple & rhubarb tart**, clotted cream ice cream, whipped vanilla cream, raspberry coulis V 8.00
- Blood orange sorbet** Ve 7.50
- Chocolate brownie**, warm Belgian chocolate sauce, clotted cream ice cream V 7.75
- Maple & pecan waffle**, Dulce de Leche, honeycomb ice cream V 7.75
- Tiramisu affogato**, mascarpone, clotted cream ice cream, chocolate shell, sponge fingers, hot espresso for pouring V 8.50
- Indulgent ice cream** - choose three scoops from: honeycomb, clotted cream, strawberry, or chocolate V/Vea 7.75
- Cocktail & mini dessert** - Choose from: pornstar martini, espresso martini or Chambord royale & choose from: salted caramel chocolate brownie V, maple waffle pieces Ve, hazelnut crème brûlée V 11.50
- Coffee & mini dessert** - choose from: salted caramel chocolate brownie V, maple waffle pieces Ve, hazelnut crème brûlée V 6.75

digestif

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

See our drinks menu for our full range



signature COCKTAILS

Sevilla Spritz , Tanqueray Flor de Sevilla gin, Prosecco, lemonade	8.95
Strawberry Gin Smash , Bombay Sapphire gin, strawberries and lime, lemonade	8.95
Tommy's Margarita , Olmeca Reposado tequila, lime juice, agave syrup	8.95
Spicy Margarita , a margarita our favourite way – spicy!	9.25
Chambord Royale , Chambord raspberry liqueur topped with Prosecco	8.45
Old Fashioned , Bulleit Bourbon whiskey, Angostura bitters	9.75
Long Island Iced Tea , 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

Espresso V/Vea	SNG 3.50 DBL 4.25
Cappuccino V/Vea	4.50
Caffè latte V/Vea	4.50
Mochaccino V	4.50
Flat white V/Vea	4.50
Americano V/Vea	4.50
Hot chocolate V	4.50
Add whipped cream and marshmallows 50p	
Teapigs	3.75
Choose from – English breakfast V/Vea, Earl Grey V/Vea, peppermint Ve, berry fruit Ve or green tea Ve	



Receive exclusive events, offers, our latest news and a special treat on your birthday!

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:

