



THE POTTERS ARMS

WINTER MENU

STARTERS

SALMON & COD FISHCAKE served with caper dressing	8.95	CLASSIC BUBBLE & SQUEAK ^[GF] crispy smoked bacon, soft poached hens egg, hollandaise sauce	8.75
DUCK LIVER & COGNAC PATE ^[*GF AVAILABLE] with apple & ale chutney	8.50	BURRATA AND ROCKET LEAF SALAD ^[V] with sourdough toast and truffle oil dressing	8.50
CAJUN CALAMARI with chili aioli sauce	9.75	HUMMUS, BREAD & OLIVES ^[VGN] with vegan pesto, olive oil & balsamic dips	5.95
BUFFALO CHICKEN WINGS ^[GF] with Louisiana hot sauce with blue cheese dip	7.95	HOMEMADE SOUP OF THE DAY ^[V] with a wedge of warm bread	5.95
CAJUN MUSHROOM FRIES ^[V] with garlic aioli	7.95		

SIDES

STEAMED FRESH VEGETABLES ^[GF]	3.95
CHUNKY HOUSE CHIPS ^[GF]	4.75
CHEESY CHIPS	6.00
GARLIC BREAD	4.00
GARLIC BREAD WITH CHEESE	5.00
HALLOUMI FRIES	6.00
MAC 'N' CHEESE	5.95
ROASTED VEGETABLES	6.00

PUB FAVOURITES

GAMMON, EGG & CHIPS ^[GF] honey glazed gammon ham, egg & house chips	15.00	PIE OF THE DAY succulent pie filling in either a rich gravy or cream sauce and a puff pastry lid with buttery mash & seasonal greens	17.95
TRIO OF CUMBERLAND SAUSAGES buttery mashed potato & caramelised onion gravy	16.95	SMOKED BACON & CHEESE BURGER with house burger mayo & House Chips	15.95
STEAK OF THE DAY with homemade Mac and cheese & seasonal veg house chips with your choice of either bearnaise, blue cheese or peppercorn sauce (£2 supplement)	POA	BUTTERMILK CHICKEN BREAST BURGER with Louisiana hot sauce Served with cheese House fries & house burger sauce	15.95
BEER BATTERED FISH & CHIPS lightly battered haddock fillet, house chips, peas & homemade tartare sauce	18.95	POTTERS VEGGIE BURGER ^[VGN] with vegan mayo, mixed leaves and house chips	14.95

A LA CARTE MAIN COURSES

CATCH OF THE DAY ^[GF] please check our specials board to discover today's fresh fish choice	POA	CONFIT SLOW COOKED DUCK LEG ^[GF] with truffle mash potato slow braised red cabbage & port	19.95
BLACKENED CAJUN CHICKEN with Cajun Cream Sauce House Chips & House Salad	18.95	BEETROOT & ORANGE TUNA STEAK SALAD baby gem, rainbow carrots, mixed leaves, baby potatoes and caper dressing	16.50
RACK OF RIBS ^[GF] Pork loin ribs with house chips, coleslaw and your choice of BBQ or Piri Piri sauce	23.95	VEGAN WELLINGTON ^[VGN] sweet potato, spinach, leeks & herbs encased in puff pastry with seasonal vegetables, minted new potatoes & vegan gravy	15.95
CURRY OF THE DAY ^[GF] served with basmati rice	17.95		

SUNDAY ROASTS*

Choose from roast beef, pork & crackling, or half roast chicken. Served with roast potatoes, seasonal vegetables, homemade gravy & Yorkshire puddings

Vegan Wellington: sweet potato, spinach, leeks & herbs encased in puff pastry with seasonal vegetables, roast potatoes & vegan gravy

All roasts are served as main courses and priced at 17.50

*Served every Sunday 12.00 - 4.00pm

DESSERTS

DOUBLE CHOC FUDGE BROWNIE with vanilla ice cream & chocolate sauce	8.50	STICKY TOFFEE PUDDING with vanilla ice cream	8.50
APPLE & CINNAMON CRUMBLE with custard	8.50	WARM PECAN, WALNUT BLUEBERRY PIE with Chantilly cream	8.50
DAIRY ICE CREAM choice of Vanilla, Chocolate, Strawberry, Caramel or Mint	6.50	POACHED PEAR IN STAR ANISE ^[VGN] & RED WINE SUGAR SYRUP with vegan ice cream	8.50
VEGAN BISCOFF CHEESECAKE ^[VGN] with vegan ice cream	8.50		

PANINI MENU

Available daily from 12.00 - 2.00pm
All Paninis are toasted & served with a mixed salad

CHICKEN, PESTO, SUNDRIED TOMATO & MOZZARELLA 8.95

HAM, CHEESE & SALSA 7.50

TUNA CHEESE MELT 8.95

BRIE, BACON & CRANBERRY ^[V] 7.95

ROAST MEDITERRANEAN VEGETABLE, SPINACH & VEGAN PESTO ^[VGN] 8.95

PIZZA MENU

Handmade and cooked to order, all pizzas except traditional Margarita are 16.00

MEAT LOVERS

pepperoni, spicy beef, smoked bacon, Cumberland sausage, ham, chicken & onions

SMOKEY JOE'S

chicken, ham, sweetcorn, peppers & BBQ sauce

FIRE MEATER

pepperoni, spicy beef & jalapenos

HAWAIIAN

ham, bacon, pineapple

VEGGIE ^[V]

goats cheese, caramelised onion, black olives & rocket

VEGAN ^[VGN]

black olives, capers, peppers, sunblushed tomatoes & vegan cheese

MARGARITA

traditional cheese & tomato 14.00

add your choice of extra toppings from the ingredients used to create our pizza menu 0.75 each

A discretionary 10% service charge will be added to your bill. (V) vegetarian, (VGN) vegan, (GF) gluten free. Please ask your server about other dietary options. Many recognised allergens are handled in our kitchen. If you have any concerns please ask your server who will be happy to provide you with more detailed information.



THE POTTERS ARMS

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THE POTTERS ARMS DRINKS MENU

SPARKLING WINE

PROSECCO SPUMANTE EXTRA DRY 29.50
AZZILLO ITALY
A delicately fruity aromatic bouquet with hints of flowers, honey & green apple is matched by a delightful fine mousse & fresh, clean palate

PROSECCO TI AMO NV 20cl. 9.75
ITALY
A pale lemon colour with a nose of white flowers & citrus. Prosecco has a refreshing sparkle with lovely fruity notes which linger on the palate

CHAMPAGNE LAURENT PERRIER BRUT NV 70.00
FRANCE
Pale gold in colour with a delicate and complex nose, with hints of citrus & white fruits. Fresh & easy on the palate, with full flavours, plenty of fruit, good balance & length

WHITE WINE

SENSO TREBBIANO RUBICONE 5.95 / 8.30 / 23.00
ITALY
Italian, light & dry on the palate, notes of green apples, white flowers, pears & citrus combined with a crisp & refreshing acidity

CHENIN BLANC BOATMANS DRIFT 6.65 / 9.10 / 25.00
SOUTH AFRICA
A ripe palate with tropical fruit flavours in abundance, notes of lemon, lime, green apple & white peach

PINOT GRIGIO IL CONTI 6.65 / 9.10 / 25.50
ITALY
This is dry & well balanced, with flavours of citrus, apples, peaches & melons on the palate with a touch of minerality & a medium finish

SAUVIGNON BLANC LOS CAMINOS 6.65 / 9.10 / 25.50
CHILE
A vibrant aromatic Sauvignon Blanc with a floral bouquet of nettle, grass & grapefruit balanced by citrus, gooseberry, passion fruit & a pleasant acidity

CHARDONNAY HAMILTON HEIGHTS 6.65 / 9.10 / 25.50
AUSTRALIA
Palate has a nice weight with flavours of ripe mango, pineapple & peach, a crisp acidity & green apple notes

PICPOUL DE PINET DOMAINE MORIN 8.15 / 11.30 / 31.50
FRANCE
The palate is light & dry with flavours of green apple, citrus & white blossom with the classic saline note that makes Picpoul de Pinet so distinctive

SAUVIGNON BLANC WAIRAU RIVER 8.15 / 11.30 / 32.00
NEW ZEALAND
A vibrant aroma of ripe gooseberries, herb & nettle aromas with tropical flavours & a crisp citrus acidity to balance a richly textured palate

DESSERT WINE MONBAZILLAC CHATEAU RAMON 1/2 BOTTLE 25.00
FRANCE
A golden yellow colour with aromas of ripe apricots & candied orange, smooth & rounded in the mouth with perfect balance



ROSÉ WINE

PINOT GRIGIO ROSE SAN ANTINI 6.65 / 9.10 / 24.50
ITALY
This wine has the delicate perfumed aromas of peach & rose petals that are typical of a Pinot Grigio rosé. The palate is full of soft, red fruit flavours which linger on the tongue

WHITE ZINFANDEL FEATHER FALLS 7.15 / 9.30 / 27.00
USA
A bright pink rosé that offers an attractive bouquet redolent of summer fruits including strawberry & watermelon & a hint of sweetness lingering on a crisp finish

CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ 48.00 bottle / 96.00 magnum
FRANCE
A pale partridge eye pink with perfumed bouquet, followed by elegant summer fruits and beautifully integrated balancing acidity



RED WINES

SENSO SANGIOVESE RUBICONE 5.95 / 8.30 / 23.00
ITALY
Bursting full of red cherries, plums & soft berry flavours which combine with soft tannins & a medium acidity to leave a fresh & juicy impression on the palate

MERLOT OJO ROJO 6.65 / 9.10 / 25.00
CHILE
A wine of medium intensity with black and red fruit accompanied by subtle hints of complex spice and vanilla notes and a round well-balanced palate

SHIRAZ HAMILTON HEIGHTS 6.65 / 9.10 / 25.00
AUSTRALIA
Bursting full of blackberry & blackcurrant on the nose. The palate is soft & smooth with juicy black fruit flavours & a hint of spicy pepper

PINOT NOIR WHALE POINT 7.45 / 10.20 / 28.00
MACEDONIA
The nose is full of soft red berry aromas with a soft palate of juicy red fruits & supple tannins

RIOJA TEMPRANILLO TUNANTE 7.65 / 10.35 / 28.50
FINCAS DE AZABACHE, SPAIN
This plummy, soft seductive wine exhibits typical Tempranillo character of red fruits such as cherry, raspberry & plum with notes of liquorice & finishes soft & rounded

MALBEC POTAGER DU SUD DE FRANCE 7.85 / 10.60 / 30.00
FRANCE
A bold & flavourful wine with pervasive aromas of blackberry and mulberry. It is full flavoured & well structured, juicy blackfruits on the palate are backed by fine yet soft tannins

CHATEAU TOUR DE LUCHEY BORDEAUX 32.00
FRANCE
This supple blend is vinified to preserve the youthful charm & ripeness of the fruit & offer an attractive easy drinking blend. It is luscious, well balanced with red fruits, good weight & ripe tannins



DRAFT & BOTTLED BEER, ALE & CIDER

PERONI	6.50
FOSTERS	5.15
ASAHI	6.15
BIRRA MORETTI	6.40
CRUZCAMPO	5.95
BRIXTON COLD HARBOUR LAGER	6.20
BRIXTON RELIANCE PALE ALE	6.20
GUINNESS	6.35
REBELLION IPA	4.55
REBELLION OVERTHROW	4.95
MONTHLY SPECIAL ALE	4.95
STRONGBOW	5.00
CORNISH ORCHARD GOLD	5.00
BUDWEISER 330ml	4.95
PERONI 330ml	4.95

CORONA 330ml	4.95
OLD MOUT 500ml	6.00
MAGNERS 568ml	6.00
PERONI 00 330ml	4.00
GHOST SHIP 0.5% 500ml	4.75

COCKTAILS

PINA COLADA	8.95
SEX ON THE BEACH	8.95
ESPRESSO MARTINI	8.95
PORN STAR MARTINI	8.95
STRAWBERRY DAIQUIRI	8.95

VODKA

SMIRNOFF	3.45
CHASE VODKA	4.45
CHASE MARMALADE	4.45
CHASE RHUBARB	4.45

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GORDON'S	3.45
WARNER EDWARD'S RHUBARB	4.45
GRIFFITHS BROTHERS	4.35
HENDRICKS	4.35
BOMBAY SAPPHIRE	4.35
GORDON'S PINK	3.95

WHISKEY & BOURBON

BELL'S	3.45
OBAN	5.60
LAPHROAIG	5.60
GLENMORANGIE	5.35
DALWHINNIE	5.60
AUCHENTOSHAN	4.85
JACK DANIEL'S	3.95
SOUTHERN COMFORT	3.95

SOFT DRINKS

PEPSI/ PEPSI MAX / LEMONADE dash	2.00, 1/2 pint 3.25, pint 4.50
LIME & SODA	1/2 pint 1.75, pint 2.95
BOTTLEGREEN	3.75
ELDERFLOWER PRESSE	
APPLETIZER	3.50
COKE / DIET COKE 330ml	3.75
COKE ZERO BOTTLE	3.50
FRUIT SHOOT ORANGE / APPLE & BLACKCURRANT	2.95
ORANGE / APPLE / TOMATO / PINEAPPLE JUICES	2.95
FEVERTREE TONIC / TONIC LIGHT	3.25
GINGER BEER / GINGER ALE	2.95
BITTER LEMON	

MILKSHAKES

VANILLA / STRAWBERRY / MINT CHOCOLATE / CARAMEL	5.50
Add Chocolate Bar	+ 1.00