



apéritif

Glass of Ponte Prosecco	7.55
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 bread , whipped chicken crackling butter, rich chicken jus	6.50
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SHARERS

Cheesy garlic focaccia , tear & share V	6.50
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CHOOSE 4 FOR 25

Available individually as a starter

Halloumi fries , sweet chilli jam V	7.75
Confit garlic hummus , paprika roasted chickpeas, toasted seeds, toasted focaccia Ve	7.50
Crispy chilli chicken , in a ginger, garlic & chilli sticky glaze	7.50
Dusted calamari , chilli salt, spring onion, lime mayonnaise	7.50
Crispy buttermilk chicken thighs , Stilton mayonnaise	7.75
Crispy cauliflower & broccoli , sweet chilli jam Ve	7.50
Warm breads , warm ciabatta, focaccia & sourdough breads, confit garlic butter V	4.50
Spiced crab & cod croquettes , black pepper mayonnaise, pink pickled onions	7.75

STARTERS

Spring greens & potato soup , toasted sourdough, confit garlic butter, olive oil, toasted seeds Ve	7.25
Confit cherry tomato & feta toast , Kalamata olives, pine nuts, sourdough toast V/Vea	7.50
Potted prawns , cold water prawns in a lemon, confit garlic and dill butter, toasted sourdough bread	8.00
Panko mozzarella , fried mozzarella ball, rich tomato and red wine sauce, basil V	7.50

SUNDAY ROASTS

All served with roast potatoes, Yorkshire pudding, braised red cabbage, buttered carrots, tenderstem broccoli & gravy

Roast striploin of beef	19.00
Slow roasted lamb shoulder	20.00
Half roast chicken , sage & onion stuffing	17.00
Roast loin of pork , sage & onion stuffing	16.00
Sweet potato & chestnut nut roast V/Ve* *without Yorkshire pudding	15.00

SUNDAY SIDES

Cauliflower cheese V	3.50	Yorkshire pudding V	1.75
Pigs in blankets	3.00	Sage & onion stuffing Ve	1.50
Roast potatoes , beef dripping, Maldon sea salt Vea	4.00	Roast parsnips Ve	3.00

MAINS

Ribeye steak 10oz , grass-fed, 28-day matured steak, confit garlic butter, triple-cooked chips, onion nest, watercress Add a sauce: beer & beef dripping, béarnaise V, peppercorn V or Stilton & mushroom V+2.25 Add grilled king prawns +4.50	26.50
Buttermilk chicken Milanese , rocket & Parmesan salad, confit cherry tomatoes, basil pesto, skin-on fries, lemon	15.75
Devonshire crab & asparagus salad , new potato salad with crème fraiche, chives, dill & lemon zest, rocket	15.00
Roasted vegetable tart , butternut squash purée, balsamic courgette & aubergine, torched goat's cheese, garlic roasted new potatoes, herb oil, balsamic reduction V	14.25
Sun blushed tomato & mozzarella salad , Kalamata olives, rocket, baby spinach, pine nuts V Add grilled chicken breast +3.50, grilled halloumi V +2.75, grilled king prawns +4.50	13.00

Market fish , buttered new potatoes, buttered baby spinach & kale, lobster bisque, lemon - Ask our team for today's catch	
Plant-based burger , seeded bun, smoky mayo, baby gem lettuce, red onion pickles, triple-cooked chips Ve	15.50

SIDES

Triple-cooked chips Ve	4.50	Cheesy garlic focaccia , tear & share V	6.50
Truffle & Parmesan fries V	5.25		

CLASSICS

6oz Wagyu burger , brioche bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, red onion pickles, triple-cooked chips Add smoked streaky bacon +1.50	17.00
Traditional fish & chips , triple-cooked chips, smashed peas, lemon, dill pickle, Maldon Sea salt	17.50

DESSERTS

Sticky toffee pudding , caramelised pecans, honeycomb ice cream V	7.50
Toffee chocolate pavlova , whipped vanilla cream, chocolate shavings, Dulce de Leche V	7.50
Chocolate cheesecake sphere , dark chocolate sphere, salted caramel cheesecake, buttery biscuit crumb, hot salted caramel for pouring V	8.50
Black cherry pie , clotted cream ice cream, chocolate pencil V/Vea	7.50
Orange crème brûlée , toasted pistachios V	7.50
Sorbet - choose from: green apple or blood orange Ve	7.25
Chocolate brownie , warm Belgian chocolate sauce, clotted cream ice cream V	7.50
Maple & pecan waffle , Dulce de Leche, honeycomb ice cream V	7.50
Tiramisu affogato , mascarpone, clotted cream ice cream, chocolate shell, sponge fingers, hot coffee for pouring V	8.25
Indulgent ice cream - choose three scoops from: honeycomb, clotted cream, strawberry, or chocolate V/Vea	7.25
Forest berry choux bun , whipped vanilla cream, warm Belgian chocolate sauce V	7.75
Cocktail & mini dessert - Choose from: pornstar martini, espresso martini or Tommy's margarita & choose from: salted caramel chocolate brownie V, maple waffle pieces Ve, orange crème brûlée V	11.25
Coffee & mini dessert - choose from: salted caramel chocolate brownie V, maple waffle pieces Ve, orange crème brûlée V	6.50

digestif

Espresso Martini , Absolut vodka, Kahlúa, espresso	9.95
Pomstar 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

SCAN TO ORDER



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

ICED DRINKS

Iced Americano V/Vea	4.25
Iced latte V/Vea	4.25
Iced chocolate V	4.75
Iced mocha V	4.75



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:

