

PUDDINGS

POINTER TREACLE TART £6

FARM BERRIES, BERGAMOT, CLOTTED CREAM

WARM CHOCOLATE PUDDING £9

MICHEL CLUIZEL'S KAYAMBE NOIR 72%

TONKA BEAN & POINTER FARM RASPBERRIES

(PLEASE ALLOW 15 MINUTES)

STICKY DATE PUDDING £8

ICED PARFAIT, BRAMLEY APPLE

BUTTERSCOTCH SAUCE, APPLE BRANDY CREAM

POINTER FARM SUMMER FRUITS £7

LEMON CURD, ITALIAN MERINGUE

LOCAL & BRITISH CHEESE £10

BISCUITS & CHUTNEY

GOLDEN BRIE | BERKSWELL | KIDDERTON ASH

HEREFORD HOP | YORKSHIRE BLUE | STINKING BISHOP

THE POINTER – PUB, BUTCHER, FARM

27 CHURCH STREET

BRILL, BUCKS

HP18 9RT

@THEPOINTERBRILL



THE POINTER WAY.....

OUR KITCHEN USES THE EVER CHANGING SEASONS TO CREATE CLASSIC BRITISH DISHES WITH CREATIVE TWISTS, SHOWCASING THE BEAUTIFUL PRODUCE WE HAVE AROUND US.

STARTING WITH VIOLETTE ARTICHOKE THROUGH TO RARE BREED BEEF, WE USE AROUND 70 ORGANIC INGREDIENTS FROM OUR VERY OWN POINTER FARM ON THE MENU.

CURRENTLY GROWING IN OUR GARDENS AND ON YOUR PLATES

ARTICHOKE | BROAD BEANS | BROCCOLI | CARROTS
COURGETTES | CUCUMBER | GARLIC | GOOSEBERRIES
HERITAGE BEETROOT | HORSERADISH | JOSTABERRIES
LEEK | LEMON VERBENA | MINT
NASTURTIUM | ONIONS | PEAS | RADICCHIO | RADISHES
RAINBOW CHARD | RED CURRANTS | RHUBARB | ROCKET
SHALLOTS | SPINACH | SPRING ONIONS | TAYBERRIES

WE THEN CAREFULLY SOURCE, WHERE NECESSARY FROM ARTISAN PRODUCERS THAT SHARE OUR OWN ETHICS AND PASSION.

WE HOPE YOU ENJOY THE JOURNEY WITH US.....

SNACKS

HUMMUS & CRISP BREAD (V) £3

DRESSED POINTER FARM RADISHES (V) £3
HAZELNUTS & CHIVES

POINTER SCOTCH EGG £4
BLACK PUDDING, WHOLEGRAIN MUSTARD

FIRST COURSE

CORNISH DAY BOAT LOBSTER £15
GREEN ZEBRA TOMATOES, FENNEL, NASTURTIUMS
SMOKED PAPRIKA MAYONNAISE

SOUP OF FARM PEAS (V) £8
POACHED CACKLEBERRY FARM EGG
SUMMER TRUFFLE, GARLIC CROUTONS

CANNELLONI OF SLOW COOKED LONGHORN BEEF £12
VIOLET ARTICHOKE, BURNT ONION, APPLE

TERRINE OF POTASH FARM CHICKEN & HAM HOCK £11
CHARRED LEEK, PARFAIT OF ITS LIVER
WARM BEER LOAF

TARTARE OF PIGEON FROM CHEARSLEY £10
DRESSED IN LEMON VERBENA
WATERMELON MEAT RADISH, WHOLE LEMON PUREE
SHALLOTS & SUNFLOWER SEEDS

BABY COURGETTE FLOWER IN TEMPURA (V) £10
GOATS CURD, ORGANIC TOMATOES, PINE NUTS
BLACK KALAMATA OLIVE

ALL OF OUR DISHES ARE PREPARED FRESH TO ORDER. PLEASE BE PATIENT DURING BUSY PERIODS

MAIN COURSE

WILD RABBIT PIE £20
IN ROUGH PUFF PASTRY
CREAMED MARIS PIPERS, PEAS
TEWKESBURY MUSTARD, RABBIT SAUCE

GRILLED DORSET LAMB STEAK £23
POINTER FARM HERITAGE BEETROOT, BURNT BROCCOLI, MINT
JERSEY ROYAL POTATOES, LAMB ROASTING JUICES

POINTER FARM LONGHORN BEEF £26
SIRLOIN & BRISKET
CHARRED ALLIUMS, BLUE HEWITT MUSHROOMS, LOVAGE
CHIPS COOKED IN DRIPPING

WILD SEA BASS FROM CORNWALL £25
ORGANIC TOMATOES, BROWN SHRIMPS, PEAS
LEMON & WHITE BALSAMIC DRESSING

SLOW COOKED MIDDLE WHITE PORK BELLY £20
POINTER FARM "MUDDY" VEGETABLES
ANNA POTATO, MR HAWES GOOSEBERRIES, SCRUMPY SAUCE

HAND ROLLED GNOCCHI (V) £18
BROAD BEANS, TOMATOES, POINTER FARM COURGETTES
EWES MILK CURD, RED PEPPER SAUCE & BASIL

SIDE ORDERS £3.50 EACH

TENDERSTEM BROCCOLI
POINTER FARM LEAVES, FLOWERS & SHOOTS, ENGLISH DRESSING
JERSEY ROYAL POTATOES, FARM HERBS
SPINACH SALAD, SPENWOOD, GARLIC DRESSING

PLEASE MAKE US AWARE OF ANY ALLERGIES AND ASK FOR DISHES THAT CONTAIN ALLERGENS