

## mya nibbles

Homemade bread, Maldon sea salt English butter	£2.50
Watlington pork crackling, homemade Bramley apple sauce g d	£2.00

## mya starter

Lightly beer battered Organic Dorset oysters in their shell, horseradish cream d	£7.50
Pan fried loin of Yattendon rabbit, black pudding, Bramley apple sauce (g)	£7.95
Seasonal soup, homemade bread & Maldon sea salt English butter v g	£4.95
Beetroot stuffed with Rosary Farm goat's cheese, zingy coarse cobnut dressing, bread crisps, Goring Heath organic salad leaves v (g)	£6.50
Warm Yattendon woodpigeon salad served pink, curly endive, garlic crisps, crispy lardons, green tarragon mustard dressing g d	£7.25
Dorset chicken liver parfait, Yorkshire rhubarb chutney, home made soda bread (g)	£6.95
Home cured Shetland Organic salmon, red onions, capers, parsley, lemon in disguise g d	£6.95

## mya main meal

Pan fried Hampshire 8oz fillet steak, potato cake, Port wine jus & Basingstoke watercress	£20.95
Cumbrian rose calves liver served pink, buttery mash potato, curly kale, sage beignet, raspberry vinegar sauce (g)	£17.25
Ashampstead venison loin wrapped in air dried Cumbrian ham, creamed cabbage & chestnuts, juniper berry sauce	£19.50
Stuffed seasonal squash, creamy butternut Pearl Barley risotto, organic Goring peashoots, Spenwood shavings v g	£12.50
Mya's British pork platter; Watlington pork belly, pork kidney & pig cheek, Bramley apple fritter, crushed new potato cake, wilted spinach, sticky red wine jus d (g)	£16.95
Baked Cornish Pollock, seasonal stir fry vegetables, British pak choi, mussels & creamed coriander broth g (d)	£16.50
Pan fried Scottish scallops, Hampshire beef oxtail, Jerusalem artichoke & truffle oil purée, Goring Heath pea shoots	£18.00 (£16.95 without oxtail)

## mya trimmings

Wilted spinach	£2.95
British seasonal vegetables	£3.50
English buttered mash	£2.95
Homemade chunky King Edward chips	£3.25
British new potatoes	£2.95
Goring Heath pea shoot salad	£2.95

## mya selection of british cheese

A mix of local and British cheeses, biscuits, homemade chutney	£8.00
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## mya pudd

William's poached pear, spiced mulled wine, Barkham blue cheese ice cream	£6.25
Almond & Kentish cobnut tart, balsamic & port syrup, Jersey crème fraiche	£7.50
Mya's treacle tart, Shropshire double cream, vanilla ice cream	£5.95
Bramley apple & cinnamon pie, home made fudge ice cream, toffee sauce	£5.95
Yorkshire rhubarb & rosewater crumble, rhubarb coulis, crème brûlée ice cream	£5.95
A temptation of chocolate; mocha opera, chocolate mousse pyramid, white chocolate ice cream	£7.50

\*service charge is not included, an optional 10% will be added to parties of 5 or more  
 \*all dishes may contain traces of nuts  
 \*any special requirements our Head Chef Remy will be more than happy to oblige  
 \*everything is cooked from fresh, please bear with us if you are not having starters

(g/d/v) can be excluded  
 v – veggie  
 d – no dairy  
 g – no gluten

## mya drinks

## soft drinks

Glass bottled coke, glass bottled diet coke, lemonade, spicy tomato juice, peach juice, pineapple juice, cranberry juice, apple juice, ginger ale, bitter lemon,	£1.80
Freshly squeezed orange juice, blood orange and mandarin presse, lemon iced tea, pomegranate juice, Bensons apple juice	£2.50
Blenheim sparkling and still water	£1.25 gls £2.50 btl

## beer

Kronenburg	£3.00
Peroni	£3.00
Selection of Brakspear bitter and ales	£3.95
Local cider	£3.00
Guinness	£3.00

## spirits

The usual	£2.50
The usual with mixer	£3.50
Tanqueray gin, stolichnaya vodka, jose cuervo gold tequila, romana sambuca	plus £1.00

## mya tea &amp; coffee

Coffee, tea, earl grey, moccucino	£1.80
Espresso	£1.50
Double espresso	£2.20
Late, cappuccino, iced coffee, hot chocolate	£2.50
Flavoured tea	£2.00
Fresh mint tea, affogato	£3.00
Liquor coffee	£5.00

## liquid puddings

Bell's 8 YO, jameson irish whiskey, baileys, amaretto, armagnac, tia maria, limoncello	£4.50
Courvoisier VS, laphroaig 10 YO islay, cointreau, grand marnier, janneau, calvados, glenmorangie jamesons, glenfiddich	£5.00

## port

Taylors LBV	£5.00
Taylors 10 YO tawney	£6.50

Mya Lacarte prides itself on sourcing all the main ingredients of each and every dish from within the boundaries of the British Isles. We believe the flora and fauna on our own doorstep is more than adequate to supply the correct mix conducive to fantastic produce. From the Welsh Valleys to the Scottish Atlantic, we go out of our way to deal with producers who are passionate about the condition of the natural environment. Where appropriate we source ingredients from as locally as possible, including Berkshire leaves and cheeses. Closer to home we recycle 80% of all our own waste, keep food waste to a minimum, do not freeze any goods (with the exception of ice cream and sorbet) and use local tradesmen and companies to conduct all our business activities. For more information or to join the Mya Lacarte Club please visit the website. Grab a business card on the way out. Join us in celebrating the rich British food culture to which we all belong.