

mya nibbles

Homemade bread, Maldon sea salt English butter v	£2.95
Watlington pork crackling, homemade apple sauce g d	£2.95
Vegetable crisps, homemade salsa v g	£2.95

mya starter

Seasonal soup, homemade bread & Maldon sea salt butter v (g) (d)	£5.25
Trio of twice baked soufflés, beetroot, British blue cheese, watercress, Cobnut dressing, posh leaves, beetroot crisps v	£7.95
Pan fried Cornish red mullet, crayfish, celeriac purée, Mapledurham apple salad, quince jelly g	£8.95
Home cured Scottish salmon, lemon chive cream, toasted pink peppercorn bagel, truffle honey, pea shoots	£9.95
Leg & loin of Tadley rabbit, mustard cognac sauce, tarragon parsley crust	£7.95
Gressingham duck filo parcel, confit leg & crispy tongue, dipping sauce, spring onions, kohlrabi & carrot salad	£7.95
Posh borlotti beans on toasted brioche, seasonal mushrooms, free range poached egg, British tomato dressing v (d)	£6.95

mya main meal

Slow cooked shoulder of mutton, spiced monkfish cheek ragu, bacon crisp, chard & chips, red onion rings d (g)	£17.95
Pan fried Hampshire beef fillet, fondant potato, baby spinach, confit shallots, Port wine jus g	£22.00
Duo of Ashampstead venison, butternut squash & thyme purée, haggis dumplings, chocolate jus	£18.95
Seasonal vegetable broth, carrots, turnip, swede, spring onion, spinach, chilli polenta v g	£14.25
Loin of Watlington pork wrapped in air dried Cumbrian ham, baked apple, cabbage, peas, honey parsnips, cider jus g	£18.95
Catch of the day, pan baked potatoes, seasonal mushrooms, pea purée, braised leek cream sauce g	£16.95
Three onion quiche, baked cheese, squash chips, pear, rocket & lambs lettuce salad v	£13.95

mya trimmings

Roasted beetroot and horseradish dip	£3.25
Homemade chunky King Edward chips	£3.50
Honey parsnips	£3.25
Selection of steamed British veg	£3.25
Posh leaf salad	£3.25
Seasonal mushrooms	£3.25

mya selection of british cheese

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

Treacle tart, vanilla ice cream and double cream, cobnut praline crunch	£5.95
Apple charlotte, elderflower clotted cream, crab apple jelly, warm blackberries	£6.25
Rich chocolate brownie cake, mint white chocolate ice cream, beetroot marshmallows	£8.95
Home made honey soufflé, caramelised thyme ice cream, honeycomb	£8.50
Baked lemon cheesecake, lemon curd and raspberry sorbet	£6.25
Mya Trifle, chestnut mousse, perry pear jelly, meringue, candied walnuts	£5.95

*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 Chefs Kevin & Matt 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, pineapple juice, cranberry juice, fizzy apple juice, ginger ale, bitter lemon	£2.20
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

Kronenbourg	£3.00
Peroni	£3.00
Selection of Loddon Bitters from Dunsden Green	£3.95
Bensons cider	£3.00
Guinness	£3.00

spirits

The usual	£3.00
The usual with mixer	£3.50
Tanqueray gin, tequila, romana sambuca	plus £1.00

mya tea & coffee

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

liquid pudd

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, glenfiddich	£5.00

port

Taylors LBV	£5.00
Taylors 10 YO Tawny	£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.