

mya nibbles

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

mya starter

Brixham crab cocktail, tomato jelly, fennel and cucumber salad, seeded bread (g)	£9.50
Selection of British cured meats & charcuteries, rilette Touraine, baby gherkins and silverskins g	£8.95
Seasonal soup, homemade bread & Maldon sea salt English butter v (g)	£4.95
Spiced Cornish squid salad, beef tomato, chilli dressing, coriander shoots d g	£8.75
Hampshire topside beef "carpaccio", horseradish cream, young pickled carrots g (d)	£6.50
Twice baked Cerney goats cheese soufflé, red pepper coulis & compote, mesclun salad v g	£5.95
Pink carved Yattendon woodpigeon breast, curly endives salad & young cress, bacon crisps, sharp raspberry dressing g d	£8.95

mya main

Free range Dorset chicken breast, dauphinoise potatoes, young summer veg, green tarragon mustard dressing	£16.95
Pan fried Hampshire 8oz fillet steak, rosti potato, field mushroom, bearnaise sauce & Basingstoke watercress g (d)	£20.95
Cornish fish & shellfish "chowder", creamy spiced broth, young summer vegetables g (d)	£18.00
Mya's Vegetarian Medley – A selection of six summer sensations v	£12.50
Pink carved chump of Wiltshire lamb, fondant potato, stuffed pepper ratatouille, confit garlic, thyme jus g	£18.95
Brixham hand dived scallops, sun kissed tomatoes, pea and peashoot salad, balsamic glaze g (d)	£17.50
Grilled summer vegetables en croute, aubergine "caviar", seasonal leaves, herb oil v d (g)	£11.95

mya side orders

Jersey Royal new potatoes	£2.95
British tomato & red onion salad, balsamic dressing	£3.25
Pea and radish salad, house dressing	£2.95
King Edwards chunky chips	£3.25
Ratatouille	£2.95
Mixed Goring Heath leaves	£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

Mya's treacle tart, Shropshire double cream, vanilla ice cream	£5.95
White chocolate & raspberry mousse, almond macaroon, raspberry coulis	£5.95
Eton mess "Mya Way", strawberry coulis, sparkling white wine sorbet	£5.95
Summer fruit jelly, elderflower granite, homemade shortbread (d) (g)	£7.50
Boozy cherry parfait, dark chocolate crunch, confit cherry & homemade tuille biscuit	£6.50
Crème de cassis soufflé, blackberry coulis g	£6.50

*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 Loic 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, 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

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

mya tea & coffee

Coffee, tea, earl grey, moccacino	£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 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.