

SMALL PLATES

3 SMALL PLATES FOR £17.95
5 SMALL PLATES FOR £29.95

HUMMUS /vg	£6.45
Warm pitta, marinated olives	
SALT & PEPPER SQUID	£7.95
Tartare sauce	
CRISPY CAULIFLOWER BITES /v	£6.95
Chipotle hot sauce	
HALLOUMI FRIES /v	£6.45
Mint yoghurt, pomegranate	
BAO BUNS	£8.45
CHOICE OF: Sticky pulled pork / Hoisin duck / Grilled aubergine & red pepper /vg	
MAC & CHEESE CROQUETTE	£7.45
Garlic mayonnaise	
BUTTERMILK FRIED CHICKEN	£8.45
Garlic mayonnaise	

SIDES

MASH /v	£3.95
SEASONAL GREENS	£3.95
BEER BATTERED ONION RINGS /vg	£3.95
SKIN ON FRIES /v	£3.95
CHUNKY CHIPS /v	£3.95

WEEKLY OFFERS



CASK MONDAY
£3.50 on all cask beer



PIE TUESDAY
2-4-1 on pies all day



WINE WEDNESDAY
£5.00 off all bottles
of wine & fizz all day



STEAK THURSDAY
Steak, fries, sauce, salad
+ beer, cider, wine or soft drink
Ribeye £17.95 – Fillet £18.95



TAPAS FRIDAY
4 small plates + a bottle of house
wine £29.95



SHARERS

CHICKEN WINGS	
Hot Sauce / BBQ / Korean 6 for £6.95 / 15 for £15.95	
EXTRA DIRTY FRIES	£7.95
Cheese, spicy mayo, jalapeños + ADD: Pulled Pork £3.95	
NACHOS	£9.95
Guacamole, salsa, sour cream, jalapeños + ADD: Pulled Pork £3.95	
DUCK GYOZA	
Dipping soy sauce 6 for £6.95 15 for £14.95	

BURGERS

SERVED WITH SKIN ON FRIES

BIG VERULAM	£16.95
Aged beef, pulled pork, smoked Monterey Jack, lettuce, tomato, pickles	
MAC DADDY BURGER	£17.95
Aged beef, American cheese, burger sauce, bacon, mac & cheese croquette, onion jam, pickles, lettuce	
CLASSIC	£14.45
Aged beef, burger sauce, lettuce, tomato, pickles + ADD: Cheese £0.95	
BUTTERMILK FRIED CHICKEN	£14.95
Garlic mayonnaise, pickles, lettuce, tomato	
PLANT BURGER /vg	£14.95
Burger sauce, cheese, pickles, lettuce, tomato	
HALLOUMI /v	£14.95
Aubergine, red pepper, lettuce, tomato, basil mayo + ADD EXTRAS £1.00 Mac & cheese croquette / Streaky bacon / Onion rings Jalapeños	

/THEVERULAMSTALBANS
 /THEVERULAMSTALBANS

ALLERGIES Before you order your food & drink, please inform a member of staff if you have a food allergy or intolerance
/v – VEGETARIAN /vg – VEGAN

MAINS

PIE OF THE DAY /v option available	£17.95
Mash, buttered vegetables, proper gravy	
CLASSIC CAESAR SALAD	£11.95
+ ADD: Grilled chicken £3.95 + ADD: Halloumi £2.95	
FISH & CHUNKY CHIPS	£17.45
Ale battered cod, tartare sauce, mushy peas	
CHICKEN SCHNITZEL	£16.45
Skin on fries, olive & pepper salad	
SAUSAGE & MASH	£15.95
Cumberland sausages, ale onions, greens, proper gravy	
MEDITERRANEAN TART /vg	£12.95
Mediterranean vegetables, summer salad, skin on fries	
BANG BANG SALAD	£13.95
Oriental crunchy vegetables, sesame seeds, chicken, bang bang sauce	

8OZ ANGUS RIB EYE STEAK	£22.95
Tomato, field mushroom, chips	
8OZ ANGUS FILLET STEAK	£25.45
Tomato, field mushroom, chips + ADD: Sauce £2.50 CHOICE OF: Peppercorn / Red wine / Blue cheese / Mushroom	

KEBABS

All served with skin on fries, summer salad and a warm pitta bread

TANDOORI CHICKEN KEBAB	
Onion, pepper, mint sauce dip £16.95	
STICKY KOREAN PORK BELLY KEBAB	
Onion, peppers, honey & harissa dip £17.95	
CHARGRILLED HALLOUMI KEBAB	
Onion, peppers, honey & harissa glaze, tzatziki dip £14.95	

DESSERTS

SUMMER BERRY ETON MESS	£6.95
Strawberry sauce	
STICKY TOFFEE PUDDING /v	£6.95
Salted caramel, vanilla ice cream	
VANILLA CHEESECAKE /vg	£6.95
Blueberry compote	
CHURROS /v	£6.95
Cinnamon sugar, chocolate & caramel sauce	
CHOCOLATE BROWNIE /vg	£6.45
Vanilla ice cream	
ICE CREAM /vg	£5.45
Three scoops of ice cream Ask server for flavours!	

WINE LIST

WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON'S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	6.90	9.30	27.45
DRY WHITE – MARCEL HUBERT	France	Fruity & dry, easy-drinking wine	5.60	7.50	22.45
CHABLIS – ALAIN GEOFFROY	France	Steely & refreshingly dry, mineral & tropical notes	8.30	10.95	32.95
CHENIN BLANC – KLEINDAL	South Africa	Pear, guava & ripe yellow stone fruits, crisp & fresh	6.80	8.95	26.95
CHARDONNAY – ST MARC /VG	France	Juicy, white peach & tropical fruit on the nose	6.95	9.40	27.95
SAUVIGNON BLANC – CONCHA Y TORO	Chile	Fresh & bright, citrus, gooseberry & pear fruits	6.95	9.40	27.95
RIOJA BLANCO – EL COTO	Spain	Un-oaked made using mainly Viura, zesty acidity	7.30	9.70	28.95
SANCERRE – DOMAINE FLEURIET	France	Refined & elegant, generous, stone-fruit flavours	8.80	11.70	34.95
CHARDONNAY – CONCHA Y TORO	Chile	Light Chardonnay, lovely melon and grapefruit flavours	6.45	8.65	25.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	7.30	9.70	28.95
PINOT GRIGIO	Italy	Typically crisp & elegant, almondy	6.80	8.95	26.95
PLUMA VINHO VERDE DOC – CASA SANTOS LIMA	Portugal	Zippy, lively, citrus fruit with a touch of a spritz	6.50	8.70	25.95
LAXAS ALBARIÑO	Spain	Pineapple & mango with refreshing citrus flavours	8.30	10.95	32.95
GAVI DI GAVI – DOCG CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	8.30	10.95	32.95

RED WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT NOIR – LOS GANSOS	Chile	Enveloping, velvety, rich but refreshing with light tannins	6.90	9.30	27.45
CABERNET SAUVIGNON – CONCHA Y TORO	Chile	Fruit-bomb with a lush black gateaux flavour	6.90	9.30	27.45
CÔTES DU RHÔNE	France	Strong white pepper smell, sweet, spicy red cherry taste	6.90	9.30	27.45
BEAUJOLAIS – CÔTES DE BROUILLY	France	Refreshing light-bodied wine, subtle strawberry flavours	7.80	10.40	30.95
SHIRAZ – THE LANDINGS /VG	Australia	Blackcurrant, plum fruit, hint of spice	6.95	9.40	27.95
RICH & FRUITY RED – MARCEL HUBERT	France	Typical southern blend, ripe & juicy	5.60	7.50	22.45
BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION	France	Strong blackcurrant & a long finish	8.50	11.40	33.95
MERLOT – CONCHA Y TORO	Chile	Red black fruit combine, mocha, hints of ripe fig	6.95	9.40	27.95
RIOJA CRIANZA – SIGLO	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	7.80	10.40	30.95
MALBEC – TRIVENTO	Argentina	Mouth watering & voluptuous with juicy soft tannins	7.80	10.40	30.95
PINOTAGE – KLEINDAL	South Africa	Plum, blackberry, full bodied, hints of prunes & banana	6.95	9.40	27.95
AMICONE	Italy	Full bodied, blackberry flavours, hint of oak & spice	7.30	9.70	28.95
PRIMITIVO SALENTO DOPPIO	Italy	Juicy red plums & red cherries – rounded, warm & silky	7.30	9.70	28.95
NUITS ST GEORGES IER CRU LA RICHEMONE 2014	France	Velvety smooth red, ripe fruit character, big soft tannins	–	–	59.00
CHATEAUNEUF DU PAPE – GRAND TINEL 2012	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	53.00
MARGAUX – RESERVE D'ANGLUDET 2015	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	49.45
ST JULIEN – FIEFS DE LAGRANGE 2014	France	Soft & round palate, notes of fresh black fruits & spices	–	–	54.95

ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
BLUSH ROSÉ – CONCHA Y TORO	Chile	Berries, rose petals, ripe, generous, long dry finish	6.95	9.40	27.95
PINOT GRIGIO BLUSH – CA DEL LAGO /VG	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	6.50	8.70	25.95
ZINFANDEL ROSÉ – HIGHBRIDGE	USA	Sweet, strawberry bubblegum	6.80	8.95	26.95
PROVENCE – HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	7.95	10.70	31.95
WHISPERING ANGEL CHATEAU D'ESCLANS 2020	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 22.95	Bottle: 39.95	Magnum: 75.00



WINE WEDNESDAY

£5.00 OFF ALL BOTTLES OF WINE & FIZZ ALL DAY

CHAMPAGNE & SPARKLING

	Country of origin	Tasting Notes	200ml bottle	Bottle
PAUL LANGIER BRUT NV	France	Celebratory champagne, fruit, soft, appealing acidity	–	29.95
LANSON BLACK LABEL NV	France	Light, dry, persistent mousse & a fruit finish	–	47.95
PROSECCO SPUMANTE	Italy	Elegant, delicate lemon flavours, fine bubbles	9.45	26.95
PROSECCO SPUMANTE ROSÉ	Italy	Delicate red berry notes, crisp, refreshing style	9.45	26.95