

SMALL PLATES

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

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



SUNDAY & BANK HOLIDAY MENU

SHARERS

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

MAINS

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

ROASTS

All roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding & proper gravy

LEG OF LAMB Mint sauce	£17.95	MUSHROOM & CASHEW WELLINGTON /vg	£14.95
RIBEYE OF BEEF Horseradish sauce	£17.95	THREE MEAT ROAST	£19.95
CORNFED CHICKEN SUPREME Stuffing	£15.95	JUNIOR ROAST 12 and under	£8.50

SIDES

ROAST POTATOES	£3.95
JUG OF GRAVY	£1.95
STUFFING	£1.95
MASH /v	£3.95
BEER BATTERED ONION RINGS /vg	£3.95
SKIN ON FRIES /v	£3.95
CHUNKY CHIPS /v	£3.95

DESSERTS

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

BURGERS

SERVED WITH SKIN ON FRIES

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

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

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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

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

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