

The BRICKLAYERS ARMS

DINNER MENU

Italian olives 4.50

Selection of rustic breads 2.50

Rustic breads with tapenade 4.50

STARTERS & LIGHT PLATES

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins, rustic bread & butter 15.95

Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) 15.95 | 7.95

Tempura king scallops with spring onions, celeriac puree, ginger & plum jus 12.95

Mini lamb lettuce salad with honey dressing, smoked croutons, crispy shallots & poached egg with watercress cream (v) 7.95

Duck Liver Parfait, roasted pistachios, pear & white wine chutney with toasted brioche 9.45

Fresh Cornish White Crab, home smoked salmon, chive cream, blinis 8.95

Bricklayers Arms Home Smoked Fish Plate, crusty bread, tomato chutney 10.45

Pumpkin polenta fritter, goats cheese cream, tomato flan (v) 8.45

Chicken & apricot terrine, onion & walnut muffin, cucumber & yoghurt cream 7.95

Soup of the day with crusty bread & butter 6.45

MAIN COURSES

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with buttered new potatoes

21-Day Aged Fillet of Bedfordshire Beef

choose green peppercorn brandy cream sauce or port jus with wild mushrooms 27.45

Chicken ballotine cooked with Chantenay honey carrots, thyme crust, madeira jus 17.95

Roasted leg of lamb, sweetbreads and cabbage millefeuille, redcurrant jus 20.95

Venison fillet and slow cooked shoulder with pumpkin puree, grand veneur jus 26.95

Lemon sole fillet, pea & purple basil mousse, tomato cream 19.45

Duo of Duck, Barbary duck breast & confit leg (marinated in salt and duck fat), black fig jus 19.95

Pork & black pudding pie cooked in sweet & sour apple jus, mash top & buttered vegetables 17.95

Devonshire Crab Thermidor, skinny fries & mini mixed leaf salad 22.95

Pumpkin & roasted seed Risotto with (Colla Italian cheese) & melted mozzarella, parsley pesto (v) 15.95

SIDE DISHES (v)

Mixed leaf salad	3.50	Creamed Spinach	4.45
Seasoned triple cooked hand cut fat chips	4.25	Cauliflower béchamel & Camembert cheese	5.45
Skinny Fries	3.75	Rocket with Parmesan shavings	4.25
French beans cooked in butter with shallots	4.45	Red & yellow baby vine tomatoes & red onion	
Fresh buttered vegetables	3.95	salad with a whole grain mustard dressing	4.45

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

All staff gratuities go directly to the staff. On tables of 6 or more, an optional 10% gratuity will be added. Thank you.