

Summer Dinner Menu



Rustic bread & butter (for 2) 2.50 // Rustic Bread with tapenade (for 2) 4.50 // Italian Olives 4.50

Starters

<p>Charcuterie board for two, selection of cold cured Mediterranean meats, olives, gherkins & rustic bread 14.95</p> <p>Bricklayers Arms selection of home smoked Fish, lemon, coriander butter, tomato chutney 10.45</p> <p>Fresh white Crab with home smoked salmon, chive cream & blinis 8.75</p> <p>Mushroom Feuillete in a calvados cream, julienne vegetables with a puff pastry top (v) Starter 7.95 (served with buttered new potatoes) 15.95</p> <p>Tartare of Mediterranean vegetables with a poached duck egg & Melba toast (v). 8.95</p>	<p>Pan fried Scottish scallops on a courgette fritter, with a sweet & sour jus 12.45</p> <p>Duck Liver parfait, roasted pistachios, pear chutney & toasted focaccia. 9.45</p> <p>Millefeuille of avocado & root vegetables with a baked goats cheese croquette (v) 8.75</p> <p>Oxtail, pork & artichoke coarse paté with a home made piccalilli with toast. 7.95</p> <p>Foie gras terrine, home smoked duck breast salad with roasted almonds and toasted brioche 12.95</p> <p>Soup of the day (please ask your waiter)</p>
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Mains

Ballotine of Chicken with julienne vegetables, goats cheese gratiné & leek jus	16.95
Brown Trout fillets roasted with a citrus fruit beurre blanc and buttered new potatoes.	19.45
Guinea fowl breast & shredded leg with confit red onions & a marsala jus.	18.95
Dressed Devon crab, Thermidor gratiné with skinny fries and leaf salad	22.95
21 day aged fillet of beef, green peppercorn & brandy cream sauce or mixed mushroom & port jus.	27.45
Lamb cannon on a bed of watercress with a hazlenut jus and sweet bread popcorn.	20.95
Pan-fried Barbary duck breast & duck confit marinated in salt & duck fat, served with a fig jus	19.95
Casserole of pork cheeks cooked with butter beans & cider, crispy nettles	17.95
Today's Risotto (v) (please ask your waiter)	15.95
<i>All main dishes, served with dauphinoise potatoes</i>	

Sides

Chive mash 3.95	Mixed Leaf Salad 3.50
Cauliflower béchamel & Camembert cheese 4.95	Creamed Spinach 4.25
Sautéed French beans 4.25	Rocket Salad with smoked cheddar shavings 3.95
Seasoned Triple cooked chips 4.25	Red & yellow baby vine tomatoes salad with red onions and a whole grain mustard dressing. . . . 4.25
Skinny Chips. 3.75	Cucumber, shallots & youghurt dressing salad. . . . 3.95
Mixed buttered vegetables 3.95	

If you have any allergies, please ask your waiter for assistance

Service charge at your discretion. A 10% discretionary service charge will be added on tables of six or more and garden tables.

All staff gratuities go direct to the staff.