

Summer Lunch Menu 2017



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

Starters

Charcuterie board for two, selection of cold cured Mediterranean meats, olives, gherkins & rustic bread. 14.95

Bricklayers Arms selection of home smoked Fish, lemon, coriander butter, tomato chutney 10.45

Fresh white Crab with home smoked salmon, chive cream & blinis 8.75

Mushroom Feuillete in a calvados cream, julienne vegetables with a puff pastry top (v)
Starter 7.95
Main (served with buttered new potatoes) 15.95

Tartare of Provençal vegetables with a poached duck egg & Melba toast (v) 8.95

Pan fried Scottish King Scallops on a courgette fritter, with a sweet & sour jus 12.45

Duck Liver parfait, roasted pistachios, pear chutney & toasted focaccia. 9.45

Millefeuille of avocado & root vegetables with baked goats cheese croquette (v) 8.75

Oxtail, pork & artichoke coarse pate, with home made piccalilli and toast 7.95

Foie gras terrine, home smoked duck breast salad with roasted almonds and toasted brioche 12.95

Soup of the day (please ask your waiter)

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 and marsala jus. 18.95

Chicken thigh & spring onion pie cooked in rosé wine with a creamed mash top 15.95

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

Pan fried Barbary duck breast & duck confit marinated in salt & duck fat, with a fig jus 19.95

Beer battered fillet of Haddock, fries, peas, salad & home made tartar sauce 15.95

Casserole of pork cheeks cooked with butter beans & cider, crispy nettles 17.95

Lamb Burger with a mushy pea mayonnaise, home pickled vegetables, fries and salad. 15.95

Wild boar & apple sausages, chive mash, red wine & onion jus 13.95

Today's Risotto (v) (please ask your waiter). 15.95

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
Mixed buttered vegetables 3.95	Red & yellow baby vine tomatoes salad with red onions and a whole grain mustard dressing 4.25
Seasoned Triple cooked chips 4.25	Cucumber, shallots & yoghurt dressing salad. 3.95
Skinny Chips. 3.75	

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 tables in the garden.
All staff gratuities go direct to the staff.