

The BRICKLAYERS ARMS

EVENING MENU



Italian mixed olives 4.95 Selection of rustic breads 3.00

STARTERS & LIGHT PLATES

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins (d), rustic bread & butter	16.95
Scallops & Red pepper tempura, braised kimchi, cauliflower puree, soy sesame jus	12.95
Goose terrine baked with artichokes & confit shallots, herb Chantilly, toast	8.95
Pumpkin & purple potato cake, poached egg, English mustard cream (v)	8.45
Fresh Cornish White Crab, home smoked salmon, chive cream, blinis	9.45
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	15.95 7.95
Chicken liver parfait, red onion jam, toasted seeded bread	8.95
Bricklayers Arms Home Smoked Fish Plate, crusty bread, tomato chutney	10.95
Ballotine of sea trout, crab & crayfish, saffron cream	9.45
Today's freshly made Soup (v)	6.95



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, green peppercorn brandy cream or Mushroom port sauce	27.95
Duo of duck breast, duck confit leg (marinated in salt & duck fat), black fig jus	19.95
Slow cooked pork cutlet, cider jus, Mini pork pie (pastry top), black pudding & apple bonbon	18.95
Crab thermidor, mini salad, skinny fries	23.95
Roasted guinea fowl breast, braised cabbage, mixed nuts, cranberry jus	19.95
Slow roasted lamb cannon, sweet breads & pine kernels on toast, purple sage jus	21.95
Chicken ballotine with braised leeks, melted mozzarella and basil cream	17.95
Fish Trio of sea bream, sea trout and haddock, soya bean chardonnay sauce	20.95
Steamed fillet of wild cod, nori crust, hollandaise, buttered new potatoes	20.95
Today's risotto, served with a mixed leaf salad (v)	15.95

SIDE DISHES (v)

Mixed leaf salad	3.50	Creamed Spinach	4.75
Sweet potato fries	4.45	Rocket with Smoked Cheddar shavings	4.25
Skinny Fries	3.75	Cauliflower béchamel Camembert cheese	5.95
French beans cooked in butter with shallot	4.75	Red & yellow baby vine tomatoes & red onion	
Fresh buttered vegetables	3.95	salad with a whole grain mustard dressing	4.65

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

(v) Vegetarian. Our kitchen contains traces of nuts. Many of our dishes may be adapted for **gluten free** or dairy free.

On tables of 6 or more or dining in the garden an optional 10% gratuity will be added. All staff gratuities go directly to the staff



PUDDINGS



Pecan tart, honeycomb ice cream 7.45

try with Straw wine, Stellenbosch | 5.75 50ml

Lemon baked cheesecake, candied fruit ice cream 7.45

try with Dijon Rhubarb liqueur on ice 5.90 50ml

Quince slice, white chocolate gnache, chocolate ice cream 7.45

try with Monbazillac, Chateau Septy | 3.60 50ml

Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream 6.95

try with Buitenverwachting 1769 Muscat | 6.20 50ml

Bourbon Vanilla Crème brulee £7.95

try with Black Muscat, Elysium, California 2015 | 5.90 50ml

Selection of four British cheeses with biscuits & tomato chutney | 9.45

Rachels goats cheese

Stilton Blue cheese

Finn Herefordshire Brie

Cornish Yarg

try with Barros LBV Port £6.00 50ml /£10.00 100ml

Handmade Local Chiltern ice cream & Sorbets

Organic & natural ingredients are used without any additives or colourings

Ice creams are made with Guernsey cream & all are gluten free

2 scoops £4.95, 3 scoops £6.50

**Vanilla, Chocolate, pistachio, honeycomb, hazelnut with sea salt caramel, Elderberry, Candied fruit
Sorbets:**

Passion fruit, strawberry, mango, blackcurrant, Lemon, coconut

Arabica Coffee – Espresso, Macchiato 3.20, Cappuccino, Café latte 3.20

English Breakfast Tea 2.60 Fruit fusion & Herbal Teas 2.95

DESSERT WINES

	½ bottle	100ml	50ml
Moscato (sparkling), Victoria, Australia 2017 <i>Gordo & black muscat from old vine Muscat Vineyards. Refreshing, light & sparkling.</i>	18.00		
Monbazillac Chateau Septy. France 2013 <i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>	23.50	7.00	3.60
Straw Wine, Rustenberg, Stellenbosch, S.Africa 2017	36.00	10.50	5.75
Buitenverwachting 1769 Muscat S.Africa 2015 <i>Ripe apricot, melon, fynbos and apple like characters.</i>	39.00	12.20	6.20
Black Muscat, Elysium, California 2015 <i>Rose and lychee aromas arise from this black muscat grape.</i>	38.00	11.50	5.90
Tokaji, Late Harvest Cuvee, Sauska, Hungary 2005	55.00		
Noble Rot Reisling, Saint Clair, Marlborough, New Zealand 2016	65.00		
Ice wine, Pelee Island Vidal, Kingsville, Ontario, Canada 2008	98.00		

Fixe Prix Menu

Available January

Monday – Thursday (lunch & dinner & Friday lunch)

2 CRS - £22 3 CRS £27

Choice of delicious dishes (see Fixe Prix Menu)