

The BRICKLAYERS ARMS

Sunday Menu



Start your meal with

English Sparkling Wine from one of our best award winning growers

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £9.00

Rathfinny, Rosé Brut, East Sussex 2017 £9.50

“St Germain Elderflower Spritz”

Prosecco, hand picked elderflower liqueur, topped up with soda water
£9.50 (250ml) Carafe (4 people) £32

Sample Menu Subject to change

Italian mixed olives 4.95

Seven Seeded & white sourdough rustic bread 3.70

STARTERS & LIGHT PLATES

Home cured pancetta & brisket, aged cheddar, honey walnuts, sourdough bread	10.95
Gnocchi, roasted red peppers, tomato and basil sauce (v)	8.95
Seared scallops, lumpfish caviar, pumpkin puree, roasted pickled beetroot, goats cheese cream	13.95
Pulled Pork croquette, lemongrass & ginger jus, apple gel, carrot & coriander puree	9.45
Bricklayers Arms Home Smoked Fish Plate, crusty bread, tomato chutney	12.95
Cornish moules mariniere	8.95
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	9.45 17.95
Game terrine, gooseberry chutney, toasted focaccia	9.75
Root Vegetable Soup (vg), rustic bread	7.95

MAINS

Roasts are served with roast potatoes, home-made Yorkshire & buttered vegetables

Fish dishes are served with buttered vegetables & new potatoes

Roast loin of English Pork with cloudy cider jus	17.95
Roast leg of British lamb, tarragon jus	18.95
English 21-day aged Roast Sirloin of Beef, red wine & onion jus	23.95
Duck leg confit (marinated in salt & duck fat), apricot jus	18.95
½ spit roast corn fed chicken with a red wine jus	17.45
Pan fried halibut, grilled cherry tomatoes, hollandaise	26.95
Grilled Atlantic salmon, charcoal pepper, pernod chardonnay	19.95
Quinoa, red onion & carrot patty, ratatouille, pickled cucumber (vg)	16.95

DESSERTS

Tonka mousse, white chocolate coating, sea salt caramel, sweet dough, blackcurrant sorbet	8.45
Golden chocolate with chocolate layers, caramel & pine nuts, popcorn ice cream	9.45
Mille-feuille, Basil ganache, vanilla ice cream	8.45
Lemon posset log, soft meringue, shortbread, blackcurrant sorbet	7.95
Dandelion & burdock sticky toffee pudding, mascarpone coffee crème, vanilla ice cream	7.95
Carrot, pineapple, raisin & coconut sponge, coconut sorbet (vg, gf)	7.95
Ice cream: Vanilla, dark chocolate, praline, pistachio, honeycomb, popcorn (3 scoops 6.95)	
Sorbet: Lemon, mango, coconut, passionfruit, blackcurrant	

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
A 10% optional service charge will be added to all tables. All staff gratuities go directly to the staff. Thank you.

www.bricklayersarms.com Tel: 01442 833322