

The BRICKLAYERS ARMS

SAMPLE MENU – SUBJECT TO DAILY CHANGES



Italian mixed olives 4.95

Seven Seeded & white sourdough rustic bread 3.50

STARTERS & LIGHT PLATES



Iberico ham, home cured pancetta, aged cheddar cheese, honey walnuts, sourdough bread	11.95
Chicken liver parfait, red onion & Guinness jam, toasted brioche	9.45
Crab & home smoked salmon, chive cream, blinis	9.95
Bricklayers Arms, Home smoked fish plate, crusty bread, tomato chutney	12.95
Egg cocotte, wild mushrooms, goats cheese sauce, toasted soldiers (v)	8.95
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	8.75 16.45
Pheasant & wild boar terrine, plum & ginger chutney, toasted focaccia	9.25
King scallops, champagne & watercress cream, lump fish caviar, roasted cauliflower, toasted almonds	12.95
Tomato & roasted red pepper soup (v)	6.95



MAIN COURSES

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

Duo of Duck breast & confit leg (marinated in salt & duck fat), pink grapefruit & orange jus	20.95
21-Day Aged Fillet of British Beef (220g), roasted bell peppers, salsa verde, green peppercorn brandy cream	28.95
Chicken ballotine stuffed with baby spinach & Wye Valley asparagus, melted red Leicester cheese, chardonnay cream	18.45
Quinoa, red onion & carrot patty, ratatouille, pickled cucumber, salad (vg)	16.95
Boned quail, stuffed with chestnut mushrooms & lardons, rocket & feta mini salad, port jus	22.95
Slow cooked Pork shoulder, caramelised pear, white pudding, marjoram jus	18.95
Beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad (lunchtimes only)	16.95
Beef & parsnip pie, puff pastry top, chive mash, buttered vegetables (lunchtimes only)	18.95
English Lamb rump, roasted lentil polenta fritters, sweet potato puree, tarragon jus	19.95
Fillet of Seabass & swordfish, crayfish tails, saffron chardonnay sauce	22.95
Pan fried loin of wild Cornish Halibut, hollandaise sauce	24.95



SIDE DISHES (v)

Mixed leaf salad	3.50	Creamed Spinach	4.70
Dauphinoise Potatoes	4.50	Cauliflower béchamel Somerset brie (2 persons)	6.00
Skinny Fries	3.80	Baby vine tomatoes & rocket salad	
Buttered new Potatoes	3.50	Honey dressing	4.50
Fresh buttered vegetables	4.20	Sweet potato fries	4.50

DESSERTS

Dandelion & burdock sticky toffee pudding, date mascarpone, vanilla ice cream	7.45
Bourbon vanilla Crème brulee (gf)	7.95
Chocolate ganache with bourbon sponge, caramelised hazelnuts, sea salted caramel ice cream	7.95
Lemon posset log, soft meringue, shortbread, blackcurrant sorbet	7.45
Chocolate fondant, coconut sorbet (gf, df)	7.95
Chiltern Ice creams (gf)/sorbet Selection (gf, vg) (2 scoops 4.95, 3 scoops 6.95)	
Ice cream: Vanilla, chocolate, salted caramel hazelnut, honeycomb	
Sorbet: Lemon, mango, blackcurrant, coconut	

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

(v) Vegetarian (vg) Vegan

Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free. An optional 10% gratuity will be added to your bill. All staff gratuities go directly to the staff. Thank you.

