

Open
7 Days a Week
All Day
Saturday & Sunday

The BRICKLAYERS ARMS



Sunday Festive Menu (subject to changes)

Start your meal with our "St Germain Elderflower Spritz"
Prosecco, hand picked elderflower liqueur, topped up with soda water
£9.50 (250ml) Carafe (4 people) £32

Italian mixed olives 4.95
Seven seeded & milk & honey sour dough rustic bread 3.50



STARTERS & PLATES

Cold cured Mediterranean meats, mature cheddar, mixed olives, rustic bread	9.45
Blue swimmer white crab meat, home smoked salmon, chive cream, blinis	9.65
Bricklayers Arms home smoked fish plate, crusty bread, tomato chutney	11.95
Gnocchi with artichoke hearts, creamy tomato sauce (v)	8.95
Pan-fried king scallops, glazed beetroot, goats cheese, coconut cream	12.45
Chicken liver parfait, red onion jam, toasted focaccia	9.25
Mushroom feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	8.45 15.95
Mixed game coarse terrine, white truffle mayonnaise, pear & plum chutney, toast	9.25
Sea trout, crab & crayfish tian, Langoustine bisque	9.95
Daily fresh Soup, rustic bread (v)	6.95



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	16.95
Roast leg of British Lamb with a rosemary jus	17.95
Roast British top side of beef with a red wine & onion jus	18.95
½ spit roast corn fed chicken with a red wine jus	17.45
Roast Norfolk Turkey crown, chestnut & sage stuffing, cranberry jus	18.45
Pan fried fillet of bream, leek, Pernod chardonnay jus	21.95
Lemon sole stuffed with a crayfish & haddock mousse, ginger lime & BBQ sauce	23.95
Butternut squash and sage Ravioli, sun blush tomato and basil oil, leaf salad (vg)	15.95

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
An optional 10% gratuity will be added. All staff gratuities go directly to the staff



PUDDINGS

Coconut mousse, triple berry compote, red fruit mirror glaze, elderberry sorbet, fresh berries 7.95
Straw Wine, 2017 Rustenberg, Stellenbosch, S.Africa | 5.85 50ml

Hazelnut mousse, almond chocolate biscuit, chocolate custard cream, honeycomb ice cream 7.95
Monbazillac Chateau Septy. France 2013| 3.90 50ml

Lemon posset log, soft meringue, shortbread, blackcurrant sorbet 7.45
Straw Wine, 2017 Rustenberg, Stellenbosch, S.Africa | 5.85 50ml

Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream 6.95
Buitenverwachting 1769 Muscat | 6.50 50ml

Bourbon vanilla crème brûlée, biscotti biscuit 7.95
Monbazillac Chateau Septy. France 2013| 3.90 50ml

Chocolate fondant (10mins) (gf), vanilla ice cream 7.95
Black Muscat, Elysium, California 2015 | 6.10 50ml

Selection of 4 British cheeses: Rachel Goats cheese, Somerset brie, Stilton Blue, mature Cheddar 9.95
Ferreira Port 2018 LBV | 10.00 100ml

Chiltern Ice creams (gf) sorbet Selection (gf, vg) (2 scoops 4.95, 3 scoops 6.50)
2 scoops £4.95, 3 scoops 6.50

Ice Creams: Vanilla, chocolate, pistachio, honeycomb, hazelnut & sea salt caramel
Sorbets: elderberry, lemon, blackcurrant, 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>	24.50	7.30	3.90
Straw Wine, Rustenberg, Stellenbosch, S.Africa 2017	37.00	10.80	5.85
Black Muscat, Elysium, Quady winery, California 2017 alc 15%	39.50	11.80	6.10
Buitenverwachting 1769 Muscat S.Africa 2015 <i>Ripe apricot, melon, fynbos and apple like characters.</i>	44.00	12.80	6.50
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		