

The BRICKLAYERS ARMS

Dining Menu

(subject to change)

8 guests & above

Italian mixed olives 4.95

Seven Seeded & white sourdough rustic bread 3.70

Starters

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| Devonshire Crab & home smoked salmon, chive cream, blinis | 10.95 |
| Game terrine, gooseberry chutney, toasted focaccia | 9.45 |
| Seared King Scallops, pumpkin puree, roasted pickled beetroot, goats cheese cream, lumpfish caviar | 13.95 |
| Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) | 9.45 17.95 |
| Gnocchi, roasted red peppers sauce (vg) | 8.95 |

Mains

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

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| Duo of Duck breast & confit leg (marinated in salt & duck fat), pink grapefruit & orange jus | 21.95 |
| Quinoa, red onion & carrot patty, ratatouille, pickled cucumber, salad (vg) | 16.95 |
| Chicken ballotine, stuffed with asparagus & spinach, red Leicester, chardonnay cream | 18.95 |
| Today's Market fish (e.g: Seabass, Hake, Sea Bream, Red Mullet, Monk Fish, Turbot Halibut) | m.p |
| 21-Day Aged Fillet of British Beef 220g roasted bell pepper, salsa verde, green peppercorn brandy cream | 30.95 |

Sides (v)

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| Mixed leaf salad | 3.70 | Creamed Spinach (for two) | 4.90 |
| Dauphinoise Potatoes | 4.70 | Cauliflower béchamel Somerset brie (for two) | 6.30 |
| Skinny Fries | 3.90 | Baby vine tomatoes & rocket salad | |
| Buttered new Potatoes | 3.70 | Honey dressing | 4.70 |

Desserts

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| 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, honeycomb 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 |
| English Cheese Board: Stilton, Aged Cheddar, Somerset Brie and Cornish Yarg | 10.95 |
| 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 (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