

The BRICKLAYERS ARMS

MENU 8+ GUESTS

STARTERS

Crab & home smoked salmon, chive cream, blinis	9.95
Duck & apricot terrine, spicy gooseberry chutney, toasted focaccia	9.45
Chicken liver parfait, red onion jam, toasted brioche	9.45
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	8.95 16.95
Soup of the day served with rustic bread (v)	7.45

MAINS

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

21-Day Aged Fillet of British Beef (220g) roasted bell pepper, salsa verde, green peppercorn brandy cream	28.95
Duo of Duck breast & confit leg (marinated in salt & duck fat), pink grapefruit & orange jus	20.95
Quinoa, red onion & carrot patty, ratatouille, pickled cucumber, salad (vg)	16.95
Chicken ballotine, stuffed with Wye Valley asparagus & spinach, red Leicester, chardonnay cream	18.45
Fresh fish of the day (market availability, confirmation 24 hours prior)	Market Price

SIDES (v)

Mixed leaf salad	3.50	Creamed Spinach	4.70
Dauphinoise Potatoes	4.50	Cauliflower béchamel Somerset brie	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, mascarpone coffee crème, vanilla ice cream	7.45
Lemon posset log, soft meringue, shortbread, blackcurrant sorbet	7.45
Chocolate ganache, caramelised hazelnuts, sea salted caramel ice cream	7.95
Pineapple, raisin, carrot & coconut sponge, coconut sorbet (vg, gf)	7.45