

Sunday menu, served until 7pm

The
BRICKLAYERS
ARMS



FOR THE TABLE Baked sourdough, butter / 6.5
Italian mixed olives / vg 5.0

STARTERS Chefs soup of the day, sourdough / v 7.5
Beef fillet carpaccio, pickled enoki mushrooms, horseradish mayo, yuzu dressing / 15.0
Mushroom feuillette, creamy mushrooms, julienne vegetables, puff pastry / v 9.5
Trio of glazed, pickled and cooked beetroot, honeyed goats cheese, candied walnuts / v 9.0
Gnocchi, Mediterranean vegetables, tomato & basil sauce / ve 8.5
Chicken liver parfait, port & orange jelly, red onion jam, toasted sourdough / 10.0
Chicken & smoked ham hock terrine, homemade pickles, red onion chutney, sourdough / 10.5
Chilli salt & pepper squid & whitebait, cayenne pepper aioli, charred lime / 9.5
Beef shin tortellini, truffle Jerusalem artichoke / 13.5
Gin cured trout, horseradish potato salad, crostini / 13.5
Whole baked camembert, truffled honey, fig, walnuts, sourdough (to share) / v 18.5

SUNDAY ROASTS All sunday roasts served with roast potatoes, homemade Yorkshire pudding and seasonal trimmings.
Roast rib eye of beef / 25.0
Roasted pork belly / 21.5
Roast chicken / 21.5
Roasted leg of lamb / 27.5
Trio of meats, beef, pork, chicken leg / 27.0
Butternut squash, spinach & pine nut wellington, vegan gravy / vg 20.0

MAIN COURSES Ale battered haddock, triple cooked chips, tartare sauce, crushed minted peas, lemon / 19.5
Wild mushroom & black garlic risotto, pickled enoki mushrooms / 18.0 (add fillet of seabass + 7.0)
Pan-fried fillet of cod, crushed new potatoes, seasonal greens, chardonnay cream / 24.5

SIDES Cauliflower cheese (for 2) / 8.5
Skin on fries / 6.5

DESSERTS Sticky toffee pudding, toffee sauce, salted caramel ice cream / v 8.5
Chocolate brownie, salted caramel ice cream / v 8.5
Apple & pear crumble, custard / 9.0
Affogato / 6.5 (add amaretto + 4.7)
White chocolate & blackcurrant cheesecake, raspberry sorbet / 8.5
Selection of ice cream or sorbet / 2.5 per scoop

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

We cannot guarantee the absence of traces of nuts or other allergens. Many of our dishes can be adapted for gluten or dairy free.
An optional 10% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan