THE BRICKLAYERS ARMS

À LA CARTE MENU

SEASONAL DISHES, FRESHLY PREPARED, USING LOCALLY SOURCED INGREDIENTS WHEREVER POSSIBLE

NIBBLES

Warm Artisan Sourdough (V) £6.00
Roasted garlic & chive butter

Blistered Padron Peppers (V) £8.00
Maldon sea salt, fresh lemon

Crispy Halloumi Fries (V) £8.50
Hot honey, toasted sesame seeds

Crispy King Prawns £9.00
Sweet chilli & lime mayonnaise

STARTERS

Homemade Black Pudding Scotch £9.00
Wholegrain mustard mayonnaise, kohlrabi remoulade

Twice-Cooked Pork Belly £11.00
Bramley apple purée, pickled apple, sticky cider reduction

Hot Smoked Salmon Pâté £11.50
Pickled cucumber, toasted artisan sourdough, dill oil

Creamy Wild Mushrooms on Toast (V) £11.00
Toasted sourdough, thyme, crispy shallots, truffle dressing

Chef's Seasonal Soup (V) £8.50
Warm artisan sourdough, salted butter

Salt & Pepper Squid £12.00
Confit garlic aioli, fresh lemon, chilli, spring onion

MAIN COURSES

8oz Dry-Aged Ribeye Steak £32.00
Koffmann chips, roasted Portobello mushroom, grilled tomato, peppercorn sauce

8oz Fillet Steak £38.00
Koffmann chips, roasted Portobello mushroom, grilled tomato, peppercorn sauce

Homemade Pie of the Day £23.00
Buttery mashed potatoes, seasonal vegetables, rich red wine gravy

Beer-Battered Haddock £19.00
Koffmann chips, garden peas, homemade tartare sauce

Pan-Roasted Sea Bass £27.00
Crushed red potatoes, wilted leeks, braised fennel, brown shrimp beurre blanc

Pan-Fried Corn-Fed Chicken Supreme £26.00
Dauphinoise potato, buttered Savoy cabbage, Tenderstem broccoli, tarragon cream sauce

Roasted Lamb Rump £32.50
Fondant potato, parsnip purée, heritage carrots, kale, rosemary jus

The Bricklayers Dry-Aged Beef Burger £21.00
Smoked Applewood cheddar, bacon jam, house sauce, gem lettuce, pickles, Koffmann chips

Roasted Celeriac, Apple & Spinach Risotto (V) £18.50
Toasted pine nuts, Parmesan shavings

Wild Boar Sausages £20.00
Buttery mashed potatoes, seasonal greens, rich caramelised onion & lardon gravy

DESSERTS

Lemon & White Chocolate Cheesecake £9.00
Lemon curd, raspberry sorbet

Warm Chocolate Brownie £9.00
Hazelnut praline, salted caramel ice cream

Traditional Sticky Toffee Pudding £9.00
Miso toffee sauce, vanilla bean ice cream

Apple, Plum & Blackberry Crumble (V) £9.00
Vanilla custard

Chargrilled Pear (V) £9.00
Honey mascarpone, pistachio ice cream, oat crumble

BRITISH ARTISAN CHEESE

British Artisan Cheese Board £12.00
Apple chutney, artisan crackers, celery, grapes

FOOD ALLERGIES & 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. An optional 10% service charge will be applied to your bill.