

The Brickmakers

Evening Menu

Served 5.30pm – 9.30pm Monday to Saturday

The Beginning

Selection of warm bread & house marinated olives for one	3.50
Homemade Soup of the Day (v)	Mug 3.95/5.25
Dorset crab fishcake, tomato, shallot & coriander dressing	7.95/14.95
Ham hock & wholegrain mustard terrine, granary toast & piccalilli	6.75
Scottish smoked salmon & prawn salad, granary bread	7.95
Haggis & black pudding cakes, malt whiskey cream sauce	7.25
Grilled goats cheese, pickled walnuts, beetroot & rocket salad	6.75
Duck Rillette, toasted sour dough, apple puree	7.95
Platter of Deli Farm Cornish cured meats, baby leaves, warm bread, house marinated olives (Cornish pork coppa, beef bresaola, garlic salami, spicy chorizo)	7.95/14.95 to share

The Middle

Roasted lamb rump, olive oil mash, confit peppers, tomato dressing	16.50
8oz Sirloin steak or 8oz Ribeye steak Served with grilled flat mushrooms, slow roasted tomato, chips, water cress, peppercorn sauce	18.00/20.95
London pride battered haddock fillet, hand cut chips, crushed minted peas	12.95
Pan seared English calves' liver, bubble & squeak, crispy streaky bacon, fried onions, gravy	14.95
Chicken breast stuffed with mature cheddar. Crushed potatoes with sun blushed tomatoes, pan fried courgette, chicken jus	13.95
Pork belly, roasted Granny Smith apple, wholegrain mustard mash, black pudding, Aspalls cider sauce	14.95
Homemade Scottish steak & kidney pudding, mashed potato, mixed garden greens, gravy	14.95
Homemade flat mushroom, spinach, Barkham blue cheese pie, chunky chips, gravy (v)	13.95
Brickmakers burgers topped with either Sussex mature cheddar or New Forest blue cheese	11.95
<i>Dill pickle, beef tomato, iceberg lettuce wholegrain mustard mayo & skinny chips.</i>	
- Minced rump steak	
- Vegan burger (v)	
<i>Add English chorizo or streaky bacon for 1.50</i>	
<i>Add BBQ Pulled pork for 2.50</i>	

Sides

Purple sprouting broccoli	2.95	Buttered cabbage	2.95
Buttered garden beans	2.75	Honey & thyme roasted carrots	2.95
Creamed mash potato	2.50	Buttered new potatoes	2.50
Hand cut chips or Skinny fries	2.95	Sweet potato fries	3.25

The End

Apple & cinnamon crumble	---	
Steamed sticky toffee pudding	5.50	
Dark chocolate brownie, chocolate sauce, vanilla ice cream	5.50	
Vanilla Cambridge burnt cream, shortbread biscuit	5.25	
Homemade lemon cheesecake, lemon sorbet	5.25	
Champagne & raspberry jelly, Champagne sorbet	6.00	
Selection of ice cream or sorbet:	5.50	
English cheese board (three choices)	6.95/9.95	

"Well, six years have now passed since we opened in 2013 and the journey does not seem to be slowing down. Thank you to all of those customers who continue to support the Brickmakers and make it a pleasure to work at such a busy and interesting venue. I am always looking to try new and innovative British dishes for our menu, so if you have any ideas, please let me know. Remember, we only use traditional British recipes and where possible, only products produced in the British isles, or the waters around it, so bare that in mind."

Paul Clarke, Head Chef

Deli farm is an award winning Cornish charcuterie. See www.delifarm.co.uk

THE POWER OF FLOUR is based in Bagshot and provide all our bread which is loving produced by Harriet Mitchell who has previously worked at Pennyhill Park Hotel. See www.thepowerof-flour.com.

Surrey Farm is located just outside Guildford. See www.surreyfarm.co.uk