

The Brickmakers

Set Menu

The Beginning

Homemade Soup of the Day (v)
Flaked salmon and green pea fish cake, lemon white wine cream sauce, side salad
Ham hock & wholegrain mustard terrine, granary toast & piccalilli
Scottish smoked salmon & prawn salad, crostini
Haggis & black pudding cakes, Scotch whiskey sauce
Grilled goats cheese, pickle walnuts, beetroot & rocket salad

The Middle

Baked seabass, sun blushed tomato and olive salad, fries
8oz **Ribeye** Steak, grilled flat mushrooms, slow roasted tomato, chunky chips, water cress, peppercorn sauce
(£5 supplement)
Pork belly, roasted Granny Smith apple, wholegrain mustard mash, black pudding, Aspalls cider sauce
Smoked cheddar stuffed Chicken breast, sun blushed tomato crushed potatoes, pan fried courgette, chicken jus
Homemade flat mushroom, spinach, Barkham blue cheese pie, chunky chips, gravy (v)
Brickmakers burgers topped with either Sussex mature cheddar or Barkham blue cheese

The End

Apple and cinnamon crumble
Steamed sticky toffee pudding, toffee sauce
Chocolate brownie, chocolate sauce, vanilla ice cream
Vanilla Cambridge burnt cream, shortbread biscuit
Homemade lemon cheesecake
Selection of ice cream or sorbet:
English cheese board

2 course: 21.95
3 course: 25.95

Please let us know if you have any dietary requirements or allergies, and we will do our best to accommodate!