

The Brickmakers

Evening Menu

Served 6.00pm – 9.30pm Monday to Saturday

Starters

Selection of warm bread & house marinated olives for one	3.50
Homemade Soup of the Day (v)	5.50
Salmon fish cake, white wine cream sauce	7.95/14.95
Chicken liver pate, granary toast & red onion chutney	6.75
Scottish smoked salmon & prawn salad, Crostini (GF on request)	7.95
Haggis & black pudding cakes, malt whiskey cream sauce	7.25
Heritage Isle of Wight tomato, Burrata cheese, roasted red pepper coulis	7.50
Platter of Deli Farm Cornish cured meats, baby leaves, warm bread, house marinated olives (to share) (GF on request) <i>(Cornish pork coppa, beef bresaola, garlic salami, spicy chorizo)</i>	8.50/17.00

Main Courses

Roasted lamb rump, olive oil mash, French beans, courgettes, tomato dressing (GF on request)	17.00
8oz Sirloin steak or 8oz Ribeye steak <i>Served with grilled flat mushrooms, slow roasted tomato, chips, rocket, peppercorn sauce</i> (GF on request)	19.50/22.00
London pride battered haddock fillet, hand cut chips, garden peas	14.00
Pan seared English calves liver, bubble & squeak, crispy streaky bacon, fried onions, gravy (GF on request)	14.95
Chicken breast stuffed with mature cheddar. Crushed potatoes with sun blushed tomatoes, pan fried courgette, chicken jus (GF on request)	15.00
Pork belly, roasted Granny Smith apple, wholegrain mustard mash, black pudding, Aspalls cider sauce (GF on request)	15.50
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 <i>Dill pickle, beef tomato, iceberg lettuce, burger sauce & skinny chips.</i> - Minced rump steak - Vegetarian burger (v) <i>Add English chorizo or streaky bacon for 1.50</i>	13.50

Sides @ 3.00

Sprouting broccoli	Buttered cabbage
Buttered garden beans	Honey & thyme roasted carrots
Creamed mash potato	Buttered new potatoes
Hand cut chips or Skinny fries	Sweet potato fries

Desserts @ 5.95

Apple & cinnamon crumble (GF on request)	
Steamed sticky toffee pudding	
Passion fruit mousse and mango sorbet	
Dark chocolate brownie, chocolate sauce, vanilla ice cream (GF on request)	
Vanilla Cambridge burnt cream, shortbread biscuit (GF on request)	
Homemade lemon cheesecake, lemon sorbet	
English cheese board (three choices) (GF on request)	6.95/9.95
Selection of Ice cream & Sorbet	1.50 per scoop
<i>(Vanilla, Caramel Honeycomb, Strawberry, Chocolate Chip, Cappuccino, Rum & Raisin, Salted Caramel, Mint Chocolate Chip)</i> <i>(Mango Sorbet, Lemon Sorbet, Raspberry Sorbet, Coconut Sorbet, Vanilla Sorbet)</i>	

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.

A discretionary optional service charge of 10% will be added to your bill

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