

# THE BRICK YARD

Our menu is designed for sharing, dishes are brought to the table when they are ready  
We recommend three small plates per person

## Snacks

Freshly baked rosemary focaccia, whipped red pepper butter £6

Queen Gordal olives £4

Crispy roast potatoes, harissa, feta and honey £7

Organic Padron peppers, rosemary salt, lemon £5

Crispy gyoza & wonton skins, tapioca crackers, creamy edamame dip, Szechuan oil £8

## Small plates

Butternut squash and sage arancini, whipped truffle ricotta, crispy sage £10

Crab taco, charred corn tortilla, jalapeño raw slaw, avocado crema, lime £10

Beetroot hummus, dukkha, giant corn, sumac, Lebanese flatbreads £9

Crispy King prawn and sesame bao bun, Japanese chilli crunch mayo £11

Jamon and Manchego croquettes, pimento garlic aioli £10

Tomato, rosemary salt and garlic flatbread £8

Pan fried pork belly, caramelised apple puree, kohlrabi and celeriac remoulade £10

Seared king scallops, sweetcorn puree, charred corn, Iberico ham £14

Tempura courgette flower, whipped goats cheese, organic wildflower honey £10

Hot honey, oregano and lemon grilled saganaki cheese, chargrilled pitta £11

Artichoke, potato, raclette cheese and pancetta tartiflette £12

Buttermilk chicken thighs, Gochujang chilli glaze, kimchi mayo, spring onion £11

8oz Flat Iron steak, chimichurri (served pink) £16

Holme Farm venison meatballs, fresh pappardelle pasta, Tio Pepe cream, cavolo nero £12

### *British Charcuterie Plate:*

Cobble Lane coppa, Suffolk rosemary salami, Dorset wild venison chorizo, cornichons £14

## Desserts:

Peach crumble cheesecake £8

Tiramisu and caramel fudge cake £8

Blueberry crème brulee, lemon shortbread £8

Cheese plate, Brie de Bagis, Tellagio, Froume d'ambert blue, quince £12

Please let us know if you have any dietary requirements or allergies /Some of our dishes can be adapted to cater for vegans and gluten free

