

THE BRICK YARD

Cheese & Wine Wednesdays

Cheese, Wine, Cheesy Small Plates, Beers and Cocktails

£20 Wines *Exclusive Finds at Bin End prices from our friends at House of Wine*

Il Giardino Sauvignon Blanc, Italy

Little Cricket, Gruner Veltliner, Hungary

Alfonso 'The Grape' Alfonso Lavelle, Argentina

Umani Ronchi Montepulciano D'Abruzzo, Italy

Snacks

Queen Gordal olives £4

Crispy roast potatoes, harissa, feta and honey £7

Organic Padron peppers, rosemary salt, lemon £5

Parmesan and truffle popcorn £5

Freshly baked rosemary focaccia, whipped red pepper butter £6

Small plates

Jamon and Manchego croquettes, pimento garlic aioli £10

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

Wookey hole caved aged cheddar and gruyere alpine style fondue, sourdough £9

Artichoke, potato, raclette cheese and pancetta tartiflette £12

Tomato, rosemary salt and garlic flatbread £8

Sun-dried tomato, mozzarella, and pesto arancini, whipped truffle ricotta £10

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

British Charcuterie plate

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

Cheese plate

Brie de bagis, Tellagio, Froume D'Ambert blue, Truffle Gloucester, quince, crackers £14

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