

THE BRICK YARD

Sunday Lunch Club – Sample menu

Our set 2 course menu includes a family style Sunday roast and choice of dessert

Snacks

Freshly baked focaccia, oil and balsamic, Queen Gordal olives £6

Mezze, chargrilled pitta, beetroot hummus, feta dip, tzatziki, artichokes £9

Jamon and Manchego croquettes, pimento aioli £6

Sharing Roast

Roast striploin of Hereford beef

Outdoor reared rolled crispy pork belly

Proper Yorkshire puddings

Garlic and herb roasties

Roasted root vegetables

Rustic carrot and swede mash

Seasonal greens

Vegetarian/Vegan

Portobello mushroom, spinach and butternut squash wellington

Posh sides

Wookey Hole Cave Aged cheddar cauliflower cheese

Maple glazed pigs in blankets

Pork, apricot and sage stuffing

Garlic, parmesan and thyme dauphinoise potatoes

£6 each or x2 for £10

Apple and cinnamon bread and butter pudding,

clotted cream ice-cream

White chocolate and strawberry Eton mess

2 courses £25

Children under 12 £12.50

Please let us know in advance if you have any dietary requirements or allergies



THE BRICK YARD

Sunday Lunch Club Small Plates

Chilli and garlic marinated king prawns, smoked paprika, spring onion and chilli

Salt and pepper squid, yuzo mayo, seaweed and chilli salt

Hot honey, oregano and lemon saganaki cheese, grilled flatbread

Crab taco, corn tortilla, jalapeño raw slaw, avocado crema, lime

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

Grilled peaches, whipped ricotta, arugula, maple, tahini and balsamic

British charcuterie plate, Cobble Lane coppa, Dorset wild venison chorizo, Suffolk rosemary salami, cornichons

Middle eastern spiced lamb meatballs, spicy tomato sauce

Choose any 3 £25pp

Choose any 3 + dessert £30pp

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