

The BRICKLAYERS ARMS

Start your meal with

A 125ml glass of fizz

Palmer & Co Champagne £10.45

Prosecco Rose, Bottega Poeti £6.85

Italian mixed olives 4.95 Assorted breads 4.00

STARTERS & LIGHT PLATES

Mushroom feuillette, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	9.45/17.95
Sweet potato & coconut soup, rustic bread(vg)	7.95
Gnocchi, Mediterranean vegetables, tomato, roasted pepper & basil sauce (vg)	9.25
Devonshire white crab meat, home cured salmon, chive cream, blinis	13.25
Pan fried scallops, sweetcorn & smoked salmon chowder, pancetta, pickled vegetables	16.95
Charcuterie board, chorizo, salami, serrano, olives, sourdough	10.45
Chicken liver parfait, roasted pistachios, truffle crackers, orange gel, black garlic	11.95
Salmon fishcake, wasabi citrus salad, horseradish mayo	10.45

MAINS

Roasts are served with roast potatoes, home-made Yorkshire & buttered vegetables, red wine & onion gravy

Fish dishes are served with buttered vegetables & new potatoes

Roast loin of English pork	20.95
Roast topside of English beef	19.95
Roast leg of British lamb	22.95
Roast sirloin of English beef	24.95
½ British spit roast chicken	18.95
Pan fried halibut loin, samphire, prawns, gremolata, chardonnay cream	26.95
Salt baked celeriac, wild mushrooms, parmesan, chive beurre blanc (v)(vg optional)	21.45
Roast leg of duck	23.95

SIDES

Cauliflower béchamel with Somerset brie (for 2)(v)	6.45
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DESSERTS

Carrot pineapple and coconut sponge lime cream coconut sorbet (vg,gf)	8.45
Sticky toffee pudding, mascarpone coffee cream, vanilla ice cream	9.45
Bread pudding made with black muscat wine, chocolate & caramel tuille, strawberry & apricot gel, sea salt caramel ice cream	9.45
Summer pavlova, basil cream, strawberries, strawberry fluid gel, raspberry & champagne coulis,	
Blood orange sorbet	8.45
Pistachio choux, raspberry compote, crème patisserie, salted milk ice cream	9.45
Local handmade Chiltern ice cream (gf) & sorbets (gf) (vg), per scoop 2.50	

Ice creams: Dark chocolate, pistachio, salted milk, sea salt caramel, honeycomb, vanilla

Sorbets: Mango, coconut, lemon, blackcurrant, blood orange

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

(v) Vegetarian (vg) Vegan. Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free.

An optional 10% gratuity will be added to your bill. All staff gratuities go directly to the staff. Thank you