

THE BRICK YARD

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

Snacks

Queen Gordal olives £4 (V/GF)

Crispy roasties, gruyere, pancetta and jalepeno £7 (GF)

Cider and honey glazed chorizo £6 (GF)

Treacle loaf, crispy chicken skin butter £7

Organic Padron peppers, lime and chilli salt £7 (GF) (V)

Lindisfarne oysters; x3 £10 / x6 £18 (GF)

Bloody Mary / Classic mignonette / Tabasco and Yuzu dressing, coriander oil

Small plates

Kofta spiced 5oz Spring lamb rump, marinated Isle of Wight tomatoes, labneh, mint £18 (GF)

Char Sui Holmfirth pork collar, spring onion, pickled meat radish £13 (GF+)

Massaman shell on tiger prawns, chilli and spring onion £13 (GF)

Frickles, venison charcuterie dip £10

Caramelised honey, oregano and lemon grilled saganaki cheese, chargrilled pitta £12 (V/GF+)

Crispy buffalo squid, seaweed and chive soured cream, pickled celery £13

French onion and Wookey Hole Cheddar croquettes, parmesan aioli, chives £11

Piri Piri glazed buttermilk chicken thighs, avocado ranch £13 (GF)

Wild garlic Jeow som dry aged Yorkshire beef rump cap tartar, crispy gyoza skins £13 (GF+)

King Scallop Ceviche, agua chilli, salmon roe, pickled red chilli £14 (GF)

Creamy Burrata, apricot and chipotle, crispy rocket, toasted pumpkin seeds £13 (V/GF+)

Pork fat flatbread, whipped ricotta, Serrano ham, bacon salt, parmesan £11

Roast cod fillet, nduja, samphire and chive butter sauce £13 (GF)

Bang Bang charred tenderstem broccoli, crispy onions, potato puffs £11 (V)

8oz Sykes House Farm Flat Iron steak (served pink) Brandy peppercorn sauce or fresh harissa £19 (GF)