

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

Freshly baked garlic and herb focaccia, oil and balsamic £6 (V)

Queen Gordal olives £4 (V/GF)

Crispy roast potatoes, jalapeno, pancetta and gruyere butter £6 (GF)

Beer and honey glazed chorizo £6

Puffed dehydrated pork skin, caramelised apple sauce, salt and vinegar powder £5 (GF)

Native oysters; x3 £10 / x6 £18

Lime, cucumber and chilli granita, pickled jalapeno / Classic mignonette / Tabasco and Yuzu dressing

Small plates

Queen scallops, Tuscan butter, parmesan gratin, crispy basil £14 (GF+)

12 hour braised ox cheek, French onion sauce, crispy onion £14 (GF)

Creamy burrata, caramelised onion, Jeow Som dressing, puffed wild rice, Thai basil £12 (V/GF)

Caramelised honey, oregano and lemon grilled saganaki cheese, chargrilled pitta £11 (V/GF*)

Roast butternut squash tarte tatin, truffled goats cheese, candied, walnuts crispy sage £9 (Contains Nuts)

Gouchujang glazed chicken pieces, kimchi mayo, sesame seeds, young coriander £13 (GF)

Pulled ham hock and Yorkshire smoked cheddar arancini, piccalilli, parmesan £12

Spanish tomato and red pepper flatbread, garlic butter, burnt lemon £9 (V)

Torched Baron brie, parsnip cake, whipped quince, pomegranate molasses £11 (V)

Shell on tiger prawns, tandoori butter, spring onion, chilli £13 (GF)

Char sui monkfish, charred pak choi, spring onion, coriander oil £16 (GF)

Salt baked golden and purple beetroot, whipped barrel aged feta, harissa pesto, dukkah £11 (GF) (Contains Nuts) (V)

Shawarma spiced purple and orange cauliflower, minted tzatziki, sweet and sour chilli, crispy leaves £11 (GF) (V)

8oz Sykes House Farm Flat Iron steak (served pink) (Chimichurri or Brandy peppercorn sauce) £18 (GF)

British charcuterie: Cobble Lane Coppa, Suffolk salami, Wild Venison chorizo, fig, cornichons, chillis £14 (GF)

Wednesday & Thursday Evenings + Friday lunchtimes

Three Small plates + Selected Drink £28pp* (offer ends 21st November)

***Offer applies to all small plates priced £14 and under / Drink includes 125ml house wine, Madri, Poretti or soft drink**

Please let us know if you have any dietary requirements or allergies / V = Vegetarian / GF = Gluten Free / GF* = Can be adapted to GF /
Please ask for our vegan menu / A 10% discretionary service charge is added to all bills