

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 confit garlic and sun blushed tomato focaccia, oil and balsamic £6

Queen Gordal olives £4

Crispy roast potatoes, tandoori and chilli butter £6

Organic Padron peppers, rosemary salt, lemon £6

Cheese savoury pin wheel, whipped truffle cream cheese, parmesan and chive £8

Giant chilli corn £3

Small plates

Raclette cheese, potato, caramelised leeks and pancetta baked tartiflette £12

Vodka and beetroot salt cured gravlax, horseradish cream, cornichons £11

Crispy Ras El Hanout lamb shoulder, harissa yoghurt, apricot puree, mint £13

Nduja, confit garlic and Manchego croquettes, truffle aioli £11

Crispy King prawn and sesame bao bun, siracha, yuzu mayo, seaweed and chilli salt £11

Creamy burrata, caramelised onions, crispy chilli and garlic oil £12

Sun-dried tomato and mozzarella arancini, basil aioli £11

Caramelised honey, oregano and lemon grilled saganaki cheese, chargrilled pitta £12

Buttermilk chicken thighs, Gochujang chilli glaze, kimchi mayo, coriander £12

Grilled flatbread, prosciutto, pesto, crispy basil £9

Shell on crevettes, lemon, caper and herb butter £13

6oz Flat Iron steak, brandy peppercorn sauce (served pink) £17

Seared King scallops, cauliflower puree, black garlic and lime dressing £15

Desserts

Boozy Tiramisu £7

Yorkshire Rhubarb pannacotta £8

Millionaire mess, gooey brownie, Chantilly cream, caramel sauce £8

Raspberry crème brulee, shortbread biscuit £8

Baron Bigod brie, parsnip cake, whipped quince, crackers £11

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

