

# 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 truffle roast picnic potatoes £7 (GF)

Cider and honey glazed chorizo £6 (GF)

Jalapeno and Cave aged cheddar focaccia, jalapeno, coriander and lime whipped soft cheese £7

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

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

Aqua chilli and salmon roe / 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 £15 (GF)

Frickles, venison chorizo charcuterie dip £10 (GF)

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

Tempura courgette flower, Annabelle's Yorkshire honey, lemon cream cheese, sumac £12 (V)

Charred octopus, sun blushed tomato romesco, balsamic reduction, parsley £13 (GF)

Katsu chicken croquettes, peanut satay sauce, carrot, cucumber and mooli slaw £11

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

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

Baked Queen scallops, Masala butter, lime pickle, crispy curry leaf £13 (GF)

Creamy Burrata, mint and parsley salsa verde, radicchio Treviso, pomegranate, crispy basil £13 (V/GF)

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

Scampi fries breaded cod, pea puree, tartar aioli, nori salt and vinegar potato puffs £13

Sauteed Jerk charred Wye Valley asparagus £11 (V/GF)

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