

# THE BRICK YARD

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

## Snacks

Confit Garlic Focaccia, Cowboy whipped soft cheese £7

Queen Gordal olives, House Pickles £5

Smashed Roasties, firecracker butter, lemon & mint labneh £6

Maple glazed pigs in blankets, chipotle mayo £6

## Small Plates

Chicken liver parfait, pain d'épices, chicken skin crackling, burnt apple £12

Fallow deer haunch, Chicory, kabocha squash, pickled Blackberries £20

Panko breaded Brie nuggets, cranberry ketchup £11

Cauliflower Croquettes, quickies cheddar, Henderson's caramel £12

8oz Sykes House Farm flat iron steak, béarnaise or brandy peppercorn sauce £19

Bang Bang chicken, scotch bonnet jam, kimchi mayo, spring onion £13

Caramelised honey, oregano and lemon grilled saganaki cheese, chargrilled pitta £11

Salmon & Lobster ravioli, shellfish bisque, passionfruit, calendula £14

Cashew cheese, salt baked beets, pickled walnut, linseed crisp £11

Butter poached cod loin, artichoke velouté, pink fir potatoes, chive oil £15

Maitake mushroom flatbread, malt, cured duck yolk £11

Gin & Beetroot cured salmon, crab ketchup, yuzu, torched cucumber £12

Norfolk Turkey ballotine, creamed leek, pancetta, sage & cranberry stuffing £13

Duck leg terrine, Smoked breast, Amarena cherry, apricot, hazelnut £12

Caramelised sprouts, Pancetta, roasted chestnuts, frazzles £10

Denholme gate honey glazed sand carrots, ponzu, coriander £10

## Festive Small Plates Offer:

X3 Small Plates + Dessert £38pp *(excludes deer haunch & flat iron steak)*

*Available Wednesday & Thursday evenings + Friday Lunch. Excludes Christmas Eve & New Years Eve*

Please let us know if you have any dietary requirements or allergies. Whilst every effort is made to cater to allergies, we cannot guarantee there will never not be traces  
A 10% discretionary service charge is added to all bills, 100% of the service charge goes to our staff