

THE BRICK YARD

Cheese & Wine Wednesday

Snacks | Cheesy Small Plates | Cheese Fondue | Beer | Wine | Cocktails

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 & Fondue

Wookey Hove cave aged cheddar alpine style fondue: (two to share £30)

Freshly baked focaccia, garlic and herb roasties, maple glazed pigs in blankets, tempura broccoli

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

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

Creamy burrata, caramelised onions, crispy chilli, garlic oil £11

Sun-dried tomato and mozzarella arancini, basil aioli £10

Grilled flatbread, pinenut pesto, prosciutto, garlic oil £9

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

Baron Bigod Brie, parsnip cake, quince, crackers £11

British charcuterie plate: Cobble Lane Coppa, Rosemary salami, Wild Venison chorizo £14

Desserts

Boozy Tiramisu £7

Yorkshire Rhubarb pannacotta £8

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

Raspberry crème brulee, shortbread biscuit £8

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

