

# BRICKHOUSE

ALL NEW A LA CARTE MENU OR  
£40 FOUR COURSE *Including £10 Entertainment*

## STARTERS

Prawn & Mussel Ceviche

*w/ Tomato, Coriander & Lime*

£13.95

Stilton & Walnut Salad

*w/ Chicory & Pear Vinaigrette*

£10.50

Pea & Ham Hock Soup

*w/ Minted Cream*

£9.50

## PALATE CLEANSER

Rhubarb & Gooseberry Sorbet

£5.50

## MAIN COURSE

Roasted John Dory Fillet & Marrowbone

*w/ Baby Onions, Olive & Caper Cassoulet & Winter Kale*

£21.50

Cornfed Chicken Supreme Parisienne

*w/ Pomme Puree, Braised Leeks and Mushroom Sherry Cream Sauce*

£16.50

Butternut Squash, Broccoli & Red Onion Gratin of Goat's  
Cheese

*w/ Red Chard & Beetroot Salad*

£12.50

## DESSERTS

Poached Spiced Madeira Plums

*w/ Mascapone, Hazelnuts and Lavender Honey*

£8.50

Orange & Cinnamon Crème Brulee

*w/ Lemon Biscotti*

£8.50

£35 FOUR COURSE SET MENU

Including £10 Entertainment (Available Tuesday - Friday Only)

STARTERS

Pea & Ham Hock Soup

*w/ Minted Cream*

Stilton & Walnut Salad

*w/ Chicory & Pear Vinaigrette*

PALATE CLEANSER

Rhubarb & Gooseberry Sorbet

£7.00

MAIN COURSE

Cornfed Chicken Supreme Parisienne

*w/ Pomme Puree, Braised Leeks and Mushroom Sherry Cream Sauce*

Butternut Squash, Broccoli & Red Onion Gratin of Goat's  
Cheese

*w/ Red Chard & Beetroot Salad*

[www.thebrickhouse.co.uk](http://www.thebrickhouse.co.uk)

## Dessert

Poached Spiced Madeira Plums  
*w/ Mascapone, Hazelnuts and Lavender Honey*

Set menu prices include Food & Entertainment Charge

An extra £10 entertainment charge will be added on all a la carte orders.

All menu items are subject to availability.

A 12.5 % discretionary service charge will be added to all restaurant bills based on the quality of service from our staff.

The management can confirm that all service charge goes directly to our staff.

Head chef John Goodfellow