

The Brickmakers A la Carte Menu

To Start.

Crab cake with tempura prawns.

Hand-made thai style crab cake with brown & white crab meat, Asian style salad with roasted peppers & beansprouts, crispy tempura battered king prawns, sweet chilli & cucumber dipping sauce. £6.50

Stuffed jalapenos. (V)

Halved jalapenos stuffed with cream cheese, wrapped in crushed tortillas & breadcrumbs, dressed baby leaves, Bricks tomato salsa. £5.50

Chicken satay skewers. (N)

Chargrilled chicken satay skewers, sticky coconut rice, Bricks spicy peanut sauce, toasted sesame seeds. £6.50

Grilled sardine fillets on toast.

Sardine fillets grilled till the skin is crispy, served on crostini toasts, horseradish cream sauce, Bricks salsa, dressed rocket & parmesan salad. £6.50

Baked Camembert. (V, N)

Oven baked Camembert cheese topped with apple butter & toasted almonds, fresh strawberries, served with freshly baked crusty baguette, Bricks red onion marmalade. £7

Crispy duck salad. (N)

Shredded roast duck, Bricks smoked bacon, tossed with baby leaves, julienne cucumber, herby croutons, sesame seeds, beansprouts, hoisin, soy & lime dressing. £6.50

Buffalo chicken wings.

Crispy 3 joint chicken wings tossed in franks hot sauce & Bricks barbecue sauce, celery batons, creamy stilton dip. £6

To Follow.

Leg of lamb steak.

Leg steak of lamb marinated in rosemary & black pepper oil, crispy potato cake, slow braised red cabbage, selection of chef's vegetables, served with a port, rosemary, mint & redcurrant jus. £15

Duck stir-fry. (available as a vegetarian option)

Shredded roast duck, Asian vegetables & egg noodles in a plum, chilli, ginger, oyster & hoisin sauce, topped with crispy shallots, thai basil & mint, chilli jam. £14

Sticky barbecue ribs

Sticky pork ribs in Bricks barbecue sauce, skinny fries & Bricks chilli roasted pepper corn slaw. Half rack £11
Full rack £17

Goats cheese & superfood salad. (V, N)

Goats cheese, beetroot, spiced butternut, blanched green beans, broccoli, mixed seeds & nuts, roasted peppers, extra virgin olive oil & balsamic vinaigrette, served in a crispy tortilla shell. £12

Fillet of hake.

Fillet of hake, crushed herb potatoes, buttered spring greens with asparagus, green peppercorn & caperberry beurre blanc. £13

Gourmet steak burger. (Vegetarian burger available topped with smoked cheddar & red onion marmalade)

Steak burger hand-made to our special recipe, topped with Bricks savoury compote & Bricks smoked cheddar, in a toasted sourdough bun with lettuce, tomato, mayonnaise, red onion & dill pickles, skinny fries. £13.50

White risotto with rocket, pesto & pine nuts. (V, N)

Arborio rice in a white wine & cream sauce, wilted rocket, Bricks basil pesto, roasted pine nuts, root vegetable crisps, extra virgin olive oil & parmesan crostini. £12

Bricks shortcrust pie of the day.

Handmade pie of the day made with Bricks shortcrust pastry, creamy & buttery potatoes, pan-fried chef's vegetables & gravy. £12.50

Sides

Garlic bread - £2.50 Garlic bread with cheese - £3 Bricks chilli & roasted pepper corn slaw - £2.50 Crusty bread & butter - £1.50
Pan-fried vegetables - £3 Bricks Side salad - £3 slow-braised red cabbage - £3 chef's chunky chips - £3.50
Mixed breads, salted butter, balsamic & oil - £4.50

*Our meals are freshly prepared using only the finest ingredients we can find, locally produced wherever possible, and we only use free-range meat, poultry and eggs. Please let us know if you have any special dietary requirements. Gluten free gravy is available. (V) indicates vegetarian dishes, (N) indicates dishes containing nuts or seeds
A discretionary 10% service charge is added to tables consisting of six people or more.*