



The Brickwall Hotel

Tel: (01424) 870253

Sample Lunch Menu Monday - Saturday

1 Course £15.50 2 Course £19.50 3 Course £23.50

*Lunch Table d'hôte Monday - Saturday ******

STARTERS

HOMEMADE SOUP OF THE DAY

CHILLED GALIA MELON

(Served with Parma ham)

DEEP FRIED BUTTERFLY KING PRAWNS

(With chilli jam)

PÂTÉ MAISON

(A blend of chicken liver, fine herbs and Cognac, served with hot toast and Cumberland sauce)

TOMATO, AVOCADO AND MOZZARELLA SALAD

(With fresh basil)

BRICKWALL PRAWN COCKTAIL

*(Royal Greenland prawns infused with chill and lime,
served with crisp lettuce and topped with a Marie Rose sauce)*

SMOKED SALMON PLATTER

(Scottish smoked salmon served with a salad garnish)

(£2.00 supplement)

*vegetarian and other specific dietary requirements catered for.
(All prices are inclusive of VAT)*



Lunch Table d'hôte

MAIN COURSES

GRILLED LOCAL COD FILLET MORNAY

(Served with a rich cheese sauce)

HOMEMADE STEAK AND KIDNEY PIE

(Topped with puff pastry)

SUPREME OF CHICKEN ELIZABETH I

(Breast of chicken filled with stilton cheese, wrapped in bacon baked in the oven and served with a red wine sauce)

DEEP FRIED WHOLE TAIL SCAMPI

(Served with chips, salad garnish and Tartare sauce)

GRILLED SCOTTISH SALMON CAFÉ DE PARIS

(Served with a rich butter based garnish including onions, garlic, herbs, anchovies and spices)

HOMEMADE OMELETTE

(Choice of Spanish, cheese, mushroom, all served with salad garnish)

SUGAR BAKED DUCKLING

(Taken off the bone and served with honey and almonds)

(£3.00 supplement)

PAN FRIED SIRLOIN STEAK MAISON GARNI

(Garnished with sautéed onions, tomato and mushrooms)

(£6.00 supplement)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU

CHOICE OF COFFEE FROM THE MENU

(£3.00 supplement)

Head Chef: ANDY FRASER

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