

**Sunday – Thursday Dinner**

**2 Courses £29.00**

**3 Courses £33.50**



## **The Brickwall Dinner Sample Menu**

**Friday & Saturday Dinner**

**2 Courses £29.50**

**3 Courses £35.50**

### **STARTERS**

**HOMEMADE TOMATO SOUP (GF)**

(With garnish)

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**BRICKWALL PRAWN COCKTAIL (GF)**

(Served on crisp iceberg lettuce and topped with a Marie Rose sauce)

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**AVOCADO, TOMATO AND MOZZARELLA SALAD (GF)**

(Served with fresh basil vinaigrette)

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**SMOKED SALMON (£5 Supplement)**

(Smoked salmon, with lemon and black pepper)

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**ARDENNES PATE**

(With caramelized onion chutney and hot toast)

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**OAK SMOKED CHICKEN BREAST**

(With a Waldorf salad)

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**DEEP FRIED WHITEBAIT**

(With a tartar sauce)

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**CAPRESE SALAD (v)**

(Freshly sliced mozzarella, tomatoes and basil)

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**CHILLED MELON (GF)**

(With Parma Ham)

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**Followed By**

**Refreshing Locally Sourced Sorbet**

### **MAINS**

**ROAST LEG OF ROMNEY MARSH LAMB (Can be GF)**

(Roasted leg of lamb served with all the trimmings and finished with gravy and mint sauce)

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**PORK MEDALLOINS**

(Served with whole grain mustard sauce)

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**HOMEMADE BACON AND MUSHROOM PIE (Can be GF)**

(Topped with puff pastry)

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**FILLET OF SALMON (GF)**

(With Café de Paris sauce)

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**MORROCAN NUT ROAST (v)**

(Moroccan spiced tomato, onion, butternut squash and dried fruit)

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**HUNTERS STYLE CHICKEN**

(Served with hunters style sauce)

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**FILLET OF COD (GF)**

(Served with lemon and capers butter)

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**CHAR GRILLED SIRLOIN STEAK (£7.50 Supplement)**

(Served with black pepper sauce)

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**SUGAR BAKED DUCKLING (GF)**

(Served with a cherry and orange sauce)

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**LOCAL HALF GUINEA FOWL HUNTER STYLE**

(With a hunter's sauce which includes fresh chilli, onion, mushroom, black olives, cherry tomato, bacon, white wine and capers)

***All served with fresh seasonal vegetables***

**A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU**