

BRINKLEY'S KITCHEN

BAR SNACKS

- Bread and Butter **2**
- Truffle Arancini (4) **5**
- Taramasalata, Radishes **3**
- Chicken Liver Parfait Toasts (2) **4**
- Goat's Cheese and Beetroot Tarts (4) **3.5**

TO START

- Prawn Cocktail **12**
- Roast Squash Soup **10**
- Caesar Salad 12 - w/ Chicken as main **22**
- Crisp Fried Squid with Chilli and Rocket **14**
- Burrata with Clementine, Chilli and Olive Oil **12**
- Red Prawn Carpaccio, Crisp Vegetables and Ginger Dressing, XO **13**
- Country Style Terrine, Onion Chutney, Cornichons and Brioche **13**
- Plate of Smoked Salmon, Cucumber, Crème Fraiche, Rye Bread **16**

MAINS

- Gnocchi Cacio e Pepe **20**
- Grilled Sea Bream with Citrus Butter **28**
- Cornish Monkfish, Light Curry Sauce, Coconut and Lime Leaf **28**
- Chicken Piccata, Woodland Mushroom and Tarragon Sauce **26**
- Pan-Fried Calves Liver, Creamed Potatoes, Soft Onions and Bacon **28**
- Slow-Cooked Veal Meatballs, Tomato Fondue, Mozzarella, Parmesan and Basil **26**
- Cumbrian Beef Fillet, Stuffed Portobello Mushroom, Chips, Peppercorn or Béarnaise **39**

SIDES

- Chips **4**
- Glazed Carrots **4**
- Rocket, Parmesan and Balsamic **4**
- Creamed Potatoes **5**
- Buttered Spinach, Nutmeg **5**
- Stem Broccoli, Smoked Almond and Lemon **6**

DESSERT AND CHEESE

- Vanilla Ice Cream 6 – Affogato **8**
- Crème Brûlée, Ginger Shortbread **7**
- Raspberry Trifle **7**
- Hot Chocolate Pot, Bailey's Ice Cream **7**
- Aged Comté, Madeira Figs **6**