

# 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 Rice **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**
- Roast 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**
- Warm Mince Pie, Chantilly, Custard **7**
- Hot Chocolate Pot, Bailey's Ice Cream **7**
- Cropwell Bishop Stilton, Tea Soaked Prunes **6**

# BRINKLEY'S KITCHEN

## SUNDAY MENU

Bloody Mary **14**

Bread and Butter **2**

## TO START

Prawn Cocktail **12**

Roasted Squash Soup **10**

Caesar Salad **12** – with 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 **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**

Pan-Fried Calf's Liver, Creamed Potatoes, Soft Onions and Bacon **28**

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Roast Sirloin of Beef, Yorkshire Pudding, Horseradish Cream **29**

Roast Chicken, Pigs in Blankets, Bread Sauce **26**

Both served with

Duck Fat Roast Potatoes, Cauliflower Cheese, Buttered Vegetables, Gravy

## EXTRAS

Pigs in Blankets **(4) 5**

Yorkshire Puddings **1.5**

## DESSERT AND CHEESE

Vanilla Ice Cream **6** – Affogato **8**

Crème Brûlée, Ginger Shortbread **7**

Warm Mince Pie, Chantilly, Custard **7**

Hot Chocolate Pot, Bailey's Ice Cream **7**

Cropwell Bishop Stilton, Tea Soaked Prunes **6**