

LARGE PLATES

Short rib pie with potato and caramelised onions- roasted garlic and chive mash, gravy and summer veg - £15

Chicken and chorizo pie with Belotti beans roast garlic mash, braised peas - £15

Fish and chips

beer battered fish and jenga chips with house made tartare sauce and crushed minty peas - £15

Bone in Pork chop

chorizo and peppers and pork sauce with mustard - £15

Chicken snitzchel

Served with pesto dressed green beans, ranch and dill yoghurt, water cress and parsley salad, shallot and radish - £14

SMALL PLATES

House made focaccia baked fresh every day served with olive oil and balsamic - £4

Buffalo Chicken Wings with ranch sauce, herby breadcrumbs and Garnished with chives - £6

Tender stem broccoli - brown butter and hazel nut dressing topped with Parmesan and micro parsley-£5

Black pudding scotch egg served with apple and cider ketchup and a parsley salad - £6

Crispy potatoes with Wild mushrooms, Ricotta and truffle topped with micro herbs-£5

Chorizo rosti - garlic aioli chorizo crisps chive curls, parsley-£5

Barbecued Hispi cabbage - basil pesto -Japanese mayo - crispy shallots - chives -£5

Potato skins with garlic mayo - and house seasoning -£5

Our parmos are made using free range chicken breast, topped with house made THE BRICKYARDS PARMO'S bechamel sauce, our 3 cheese blend of mozzarella, Gorgonzola and red lester served with our slaw and skin on fries

original Parmo £14 Garlic Alfungi parmo£15

Hot shot parmo £15

BBQ Pulled pork £15

Garlic mayo £1 chili sauce the brickyards bbq £1 buffalo sauce £1 ranch dip £1

DIPS AND SAUCES





THE BRICKYARDS BURGERS

All burgers are served in a toasted brioche bun with a pickled salad and hand cut skin on fries tossed in our house seasoning The classic

House made beef burger topped with cheese, sliced onions n' pickles tomato and mustard served with chips and salad - £13

The modern

House made beef burger topped with Montgomery jack cheese, bacon jam and sliced pickled red onion.

Served with chips and salad - £13.50

The old-fashioned

House made beef burger topped with grilled onions, cheese, thick cut bacon and J.D sauce. - £13.50

The forager

Grilled Halloumi, harrisa glazed mushroom,pickled carrot slaw with onion chutney, crispy onions - £13

The Percy pig

House made beef burger topped with American cheese, BBQ Pulled pork and caramelised onions, crispy onions,red cabbage slaw - £14

SIDE'S

roast garlic mash topped with chives £4 hand cut skin on fries- £3.50 truffle and parm fries -£4.50 Corn ribs tossed in our house seasoning - 4 House made jalepeneo cheese croquets £4 Braised Summer veg - £3.50

FROM THE GRILL

Skirt £17.50-

Prized on its flavour skirt steak, comes from a part of the cow that is hard working, therefore having an amazing texture it's one of our favourites.

Rump £20-

A tender cut with some good marbling and great flavour definitely a firm favourite.

Sirloin-£22

A really flavourful cut with a nice coating of fat, exceptional marbling, the brickyards favourite.

Roasted cauliflower-£15

served with summer veg, cauliflower puree, and pesto topped with dukkah and crispy shallots.

Lets get saucy

Peppercorn- £2 Cafe de pairs- £2 The Brickyard Steak Sauce- £2

DESERTS

Sticky toffee - £7

served with homemade custard and vanilla ice cream

Lemmon merigange Tart - £7

served with chantilly cream on the side with a biscuit crumb.

APPLE CRUMBLE - £7

baked till golden brown and topped with vanilla ice cream

Baked Cheesecake - £7

french caramel creme fraiche and orange marmalade.



