



Starters

Soup of the day (v)	£4.95
Smoked salmon, fresh poached egg and hollandaise served with rocket salad	£5.75
'Pig in a Pot'- Confit of pork belly with apple and Westons Cider chutney served with grilled bread	£5.25
Classic Goldbrick steak tartare of finely diced 28 day aged sirloin of beef	£6.95
Clam chowder served in a sourdough bowl	£5.95
'Goldbrick plaice Fish fingers' with tartar sauce and mushy peas	£5.75
Platter of spiced aubergine, home-made flatbreads, tzatziki and rocket (v)	£6.25
Salad of home smoked duck breast with orange, pine nuts and watercress	£6.95
Classic prawn cocktail using the freshest langoustines and tiger prawns	£5.95
Homemade tagliatelle with pumpkin pine nuts and parmesan (v)	£5.50
Rare roast beef with mini Yorkshire pudding, horseradish cream and parsnip crisps	£7.25



Main Courses

Goldbrick lamb Wellington – Lamb rump, with minted peas, wrapped in Parma ham and puff pastry, served with celeriac puree, wild mushrooms, lamb jus	£18.50
Individual traditional Lancashire hotpot with pickled red cabbage and glazed carrots	£12.95
Slow cooked pork belly with apple mash, cider sauce and crackling	£10.50
One Kilo of Moules marinieres with home-baked bread or hand cut fries	£12.50
Light open lasagne of butternut squash, red chard, parsnips and cherry tomatoes (v)	£11.25
Corn fed chicken breast served with garlic gratin potatoes, honey-roasted parsnips and buttered kale	£13.95
'Goldbrick fish pie' – Slow poached naturally smoked haddock and pan fried salmon topped with creamed mash with leeks and spinach	£12.95
Wild mushroom, caramelised shallot and stilton tartlet served with rocket (v)	£12.50
10 oz rib eye steak with a choice of peppercorn or béarnaise sauce served with home-cut chunky chips and dressed salad	£17.50
Fillet of salmon served on a lemon and dill risotto cake with fine beans and a sorrell sauce	£12.50
Mackerel fillets dressed with salsa verde with a warm mixed bean and chorizo salad	£13.95
Warm salad of mixed artichokes, beetroot and new potatoes with Caerphilly cheese (v)	£13.95
Rabbit leg stuffed with tapenade, with an olive and potato cake, rocket salad and a light dressing	£14.50

Side orders: £2.50 / Bread basket and salted butter / Olives / Creamy mashed potato / New potatoes / Seasonal vegetables / Buttered spinach / Rocket salad

Head Chef: Matthew Peryer / General Manager: Benjamin Paxton / Sous Chef: Charlie Hurrell

Private Hire of any part of Goldbrick House can be arranged by speaking to our events team at reception, or by calling (0117) 945 1950. Our private rooms and roof terrace offer perfect settings for weddings, receptions, conferencing and celebration parties. Goldbrick House is licensed for weddings and civil ceremonies.

Goldbrick House cannot guarantee that any dishes are free from nuts as certain dishes that do contain nuts are prepared in the same kitchen. Fish dishes may contain bones.



GOLDBRICK HSE.

The Desserts

Bread and Butter Pudding with Cinnamon Crème Fraiche	£5.00
Vanilla Cheesecake with a dark fruit coulis	£5.50
Goldbrick House Jelly & Ice-Cream – please ask for today's selection	£4.50
Sticky toffee pudding with clotted cream and butterscotch sauce (n)	£5.95
White and dark frozen chocolate parfait, mixed berry compote and a marbled chocolate crisp	£6.25
Pears poached in red wine with chocolate ice cream	£5.95
Chocolate truffle cake with bitter orange sauce	£5.25
Selection of ice creams and sorbets – please ask your server for today's selection	£4.25
Selection of local cheeses	£7.25

Coffee:	Flat White £2.00 / Americano £2.00 / Cappuccino £2.10 / Latte £2.20 / Espresso £1.90 / Double Espresso £2.20 / Macchiato £2.00
Teas:	English Breakfast £1.60 / Earl Grey £1.60 / Herbal Teas £1.85
Cognac 25ml:	Remy Martell VSOP £4.00 / Maxime Trijol VSOP £4.25 / Chateau de la Raillerie Selection £4.40 / Chateau de la Raillerie Extra Old £6.60 / Maxime Trijol 1969 Grande Champagne £9.90 / Leyrat XO elite fins bois £12.00 / Hennessy XO £16.50 / Hennessy Paradis £33.00
Armagnac 25ml:	Baron de Sigognac 10yo £5.00 / Domaine de la brette 1969 £7.70 / Domaine de la Lasgraves 1974 £12.00
Scotch Whiskey 25ml:	Bailie Nicol Jarvie £3.30 / Monkey Shoulder £4.50 / Glenmorangie Qunita Ruban £5.20 / Ardbeg 10yo £5.20 / Macallan 10yo Sherry Oak £4.80
Japanese Whiskey 25ml:	Nikka All Malt £5.00, Nikka 'Yoichi' 10yo Single Malt
Port 80ml:	Quinta do Portal ruby Fino Puerto £3.00 / Quinta do Portal Tawny 10yo £3.50
Sherry 80ml:	Guterrez Colorosia Fino Puerto £3.30, Sanchez Romate Cream Iberia £3.50
Other drinks:	Cardenal Mendoza Jerez Brandy £4.20 / Baileys £3.50 / Amaretto di Saronno £3.25