

RESTAURANT DINNER MENU

Starters

Smoked Mackerel and apple cappelletti with a Muscat cream sauce	£6.95
Beetroot;	
Beetroot and feta tian, roasted beet and horseradish soup, beetroot remoulade (v)	£6.50
Seared Scallops with fennel and vanilla puree, watercress and orange oil	£11.75
Butterbean and rosemary soup with Parmesan crostini (v)	£5.95
Four spiced terrine of duck with a pear and ginger chutney and grilled brioche	£6.95
Sea Bass with a lentil and spinach dahl, poppadom	£7.95
Peppered beef with pecorino, tomatoes and rocket	£7.25

Mains

Pheasant breast and leg, pearl barley risotto, braised chicory and pomegranate	£17.50
Haunch of venison, polenta, cavalo nero and crispy Serrano ham	£21.00
Pork chop, sage, parsnip mash, curly kale and caramelised apples	£16.50
Fish stew, Bream, squid and mussels, charmoula, new potatoes and spinach	£19.95
Catch of the day	P.O.A
Haddock Mornay with Lyonnaise potatoes and chard	£15.50
Pumpkin gnocchi, walnut beurre noisette & shaved Parmesan (v)	£9.50
Wild and flat mushroom mille feuille with potato galette and truffle dressing (v)	£14.50

Sides

Parsnip mash	£3.50
Buttered green beans	£3.50
Rocket & walnut salad	£3.00
Roasted beetroot	£3.50
Braised cavalo nero with garlic	£3.00

GOLDBRICK CLASSIC MENU our regular customers favourite dishes!

Starter -	Squid with chorizo, rocket and garlic crisps	£10.50
Main -	Fillet of beef Wellington, celeriac puree & wild mushrooms	£25.95
Pudding -	Chocolate Parfait with beetroot ice cream	£5.50

Puddings

Why not complete your pud with one of our fantastic dessert wines listed below or if you want to try something a little bit different go for one of the recommended spirits and digestifs from our well stocked bar.

Chestnut mousse with marrons glacés and biscotti	£5.50
Individual lemon cheesecake with Earl Grey ice cream	£5.75
Chilli infused hot chocolate with Churros	£6.50
Apples;	
Apple and rosemary Madeleine, Somerset apple brandy and a granny smith sorbet	£5.95
Chocolate, almond and orange torte	£5.50
Goldbrick local cheese selection	£8.50

Dessert wine

	Bottle	Glass 100ml
Muscat de Beaumes de Venise 2005, Rhône, France (750ml) <i>Aromas and flavours of the grape as if it were preserved on the vine</i>	£24.00	£4.50
Monbazillac Chateau Montdoyen, Bordeaux, France 2002 (750ml) <i>Made with Semillon and muscadelle and gives marmalade, honey & apricots that linger on the palette</i>	£29.00	£5.50
Jurançon Cuvée Privilège 2003, Domaine Castera, France (750ml) <i>From the foothills of the Pyrenees the Manseng grapes produce a wine with fine acidity and honeyed apricot elegance</i>	£30.00	£6.00
Clos de la Girardière 2005, Coteaux du Layon Rablay, France (750ml) <i>This sweet wine from the Loire valley is fantastic value for money. Honeyed lemon & lime dominate with an unexpected layer of flavour that includes hints of celery. Mouth wateringly good!</i>	£30.00	£6.00
Buglioni Il Recioto, Recioto della Valpolicella Classico, Verona Italy (375ml) <i>The grapes are dried after harvest on racks and this concentrates the natural sugars. This deep red dessert wine just loves chocolate!</i>	£27.00	£8.50
Eiswein, 2003, Ernst Triebaumer, Rust, Austria (375ml) <i>A rich, golden sweet unctuous wine made by picking the grapes whilst frozen on the vine and separating the water from the pure juice</i>	£31.00	£10.00
Tokaji Aszú 5 Puttonoyos Disznoko 1995, Tokaji, Hungary (500ml) <i>Unique style encompassing rich body, good acidity and a luscious wood influenced rancio character. "The wine of kings, the king of wines".</i>	£55.00	£11.50

An optional 10% service charge is added to all bills

It is Goldbrick's policy to distribute the entire service charge to all restaurant staff via increased hourly pay and wages. We are proud to say these are well above the minimum wage and higher than the average restaurant salaries. Any cash tips left for your server are distributed amongst the staff working that shift.