

A La Carte Menu

Starters

Winter vegetable & pearl barley soup (v)	£5.25
Welsh rarebit - Y Fenni cheese with poached egg on toasted muffin (v)	£5.75
Pulled pork doughnut with beetroot relish	£5.95
Chew valley smoked salmon with sauce gribiche	£5.95
Shellfish Bisque with saffron aioli	£6.25
Pan fried scallops on leek & bacon risotto	£7.50
Crab and avocado taco with lime sour cream	£7.25
Chicken liver & wild mushroom tartlet with crispy onion rings	£5.95

Mains

Beef fillet burger, God Minster cheddar & maple glazed bacon, served with triple cooked chips & homemade ketchup	£16.95
Roast aubergine & smoked tomato quiche with feta cheese (v)	£9.95
Pan fried sea bass with crab gnocchi, swiss chard & Chanterelle mushrooms	£15.95
Beef Wellington with potato, onion & parmesan gratin, sautéed runner beans & red wine jus	£17.25
Giant cheddar soufflé with wilted spinach (v)	£10.95
Beer battered monkfish & chips with pea puree & tartar sauce	£15.95
Char grilled 10oz sirloin steak with peppercorn sauce, triple cooked chips & beer battered onion rings	£21.95
Fish pie with salmon, prawns & sweet corn	£15.75
Roast chicken breast wrapped in Prosciutto ham with cauliflower & parsley mash & a sweet port jus	£12.95

Side orders: £3.00

Crushed new potatoes with garlic	Parmesan parsnips
Brie and nutmeg mash	Roasted pumpkin with almonds and feta
Sauté rainbow chard and hazelnuts	

Puddings

Sticky toffee pudding with toffee ripple ice-cream	£5.50
Poached Pear with blackberries & cider with white chocolate truffle	£5.75
Croissant bread & butter pudding with cinnamon ice cream	£5.25
Peanut and chocolate millionaires short bread	£5.50
Spiced plum and pistachio fool	£5.50
A selection of West Country cheeses with walnut crisp bread & celery & grape chutney	£7.50
A selection of homemade ice-cream & sorbets	£4.50

Dessert Wines

	Glass	Bottle (75ml)
Late Harvest Muscat, Tabalí, Limarí Valley, Chile, 2010 (375ml)	£3.25	£16.00

The north of Chile just south of the Atacama Desert might not be where you would expect to find good vineyards. Thankfully the Pacific Ocean provides a cooling breeze which helps Tabalí produce this very drinkable dessert wine from Pink Muscat grapes.

Monbazillac, Domaine de Grange Neuve, Bergerac, France, 2009 (500ml)	£4.50	£28.00
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Predominately Sémillon but with a touch of Muscadelle and Sauvignon Blanc this wine is full of marmalade and ripe nectarine due to the noble rot (botrytis) that reduces the amount of water in the grapes leading to a beautifully rich wine.

Sauternes, Ginestet Classique, Bordeaux, France, 2011 (500ml)	£5.00	£32.00
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The most famous dessert wine is that made around the town of Sauternes in the Graves section of Bordeaux. Like all good wines from this corner of the world there is a superb balance of sweetness and zest from the acidity.

Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of Goldbrick

House team who will be pleased to discuss your needs with the Duty Manager.

All bills have a discretionary 10% service charge added, that is distributed between the staff that are working through their payroll.