



Set Dinner menu

2 courses £23.95

3 courses £28.95

Starters

Winter vegetable & pearl barley soup (v)

Chicken liver & wild mushroom tartlet with crispy onion rings

Welsh rarebit - Y Fenni cheese with poached egg on toasted muffin (v)

Pulled pork doughnut with beetroot relish

Chew valley smoked salmon with sauce gribiche

Mains

Pan fried Grey Mullet with crab gnocchi, spinach & Chanterelle mushrooms

Roast chicken breast wrapped in prosciutto ham with cauliflower & parsley mash & sweet port jus

Giant cheddar soufflé with wilted spinach (v)

Roast aubergine & smoked tomato quiche with feta cheese (v)

Flat Iron beef steak (medium rare) with potato, onion & parmesan gratin, sautéed runner beans & red wine jus

Puddings

Peanut and chocolate millionaires short bread

Poached Pear with blackberries & cider with white chocolate truffle

Croissant bread & butter pudding with cinnamon ice cream

Spiced damson and pistachio fool

Sticky toffee pudding with vanilla ice-cream

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.