

# SPRING / SUMMER MENU

## STARTERS

House smoked mackerel, lightly spiced pickled beetroot salsa, dill vinaigrette

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Slow cooked oriental duck leg roll, summer garden salad, sesame & plum dressing

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Caramelized red onion & grilled goats cheese tart (v)

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Ham hock & pea salad

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Celery, carrot & apple soup (v)

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## MAIN COURSES

Chicken breast stuffed with mushroom forcemeat, courgette bubble & squeak, madeira sauce

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Roast striploin of beef, sautéed cabbage, roasted potatoes, Yorkshire pudding, in its own roasting jus

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Slow roast lamb shoulder Moroccan style

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Baked cod with herb crust, crushed new potatoes, lemon, spinach, sauce vierge

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Homity pie, spinach, leek & Double Gloucester cheese sauce

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## DESSERTS

Caramelized egg custard tart, raspberry compote

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Vanilla roasted strawberries, panna cotta, shortbread biscuit

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Black forest trifle

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Chocolate delice, praline, salted caramel sauce

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Cheese & biscuits (£2 supplement)

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Please choose 2 starters, 2 mains (plus vegetarian option if required) and 2 desserts for your entire party

£22.95 per person

# 19

**NINETEEN**

— AT BRICKHAMPTON —

### FOOD ALLERGIES AND INTOLERANCES

Please ask about the ingredients in your meal, when confirming your food choices.

Thank you