



BRIGHTSMITH

ON THE WATER

Inspired by the artisan makers at the heart of Birmingham's world-renowned Jewellery Quarter. Our food and drink mission is to capture the attention to detail of these crafts-people, and their expertise in combining the best of ingredients. Creating a menu of unique, mouthwatering and beautiful dishes, all overlooking Pendigo Lake.

Traditionally the 'Brightsmith' was the crafter specialising in highlighting the beauty of the 'bright' metals, silver, brass and tin.

Likewise, our aim is to draw attention to the best our region has to offer. Local produce and quality ingredients carefully curated to show off this city's exciting, emerging food culture.



FOOD

BAR BITES

Beef Brisket Arancini	10
With harissa aioli - Kcal 114	
Salt Cod Bon Bon	10
With avocado and lemon mayonnaise - Kcal 170	
Pork And Apple Sausage Roll	10
With piccalilli - Kcal 173	
Mac & Cheese Truffled Panko Cubes (V)	11.5
With parmesan crispy sage - Kcal 273	
Buffalo Cauliflower Bites (VG)	8
With vegan chive mayo - Kcal 73All	



All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.
All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kcals per day.



COCKTAILS

THE BRIGHTSMITH COLLECTION

The Clover Club 	13
A timeless gin classic perfected over generations. A simple yet exquisite combination of Chase GB Gin, raspberry liqueur and syrup, shaken vigorously with lemon juice. Served straight up and dusted with dried raspberries.	
Fig Sour	13
A generous pouring of Chase GB gin and fig liqueur, shaken with fresh lemon juice and a touch of sugar syrup for sweetness. Served over an ice block with a merlot float and dried figs.	
Malfy's Gin Fizz 	13
Elegant and fruity mix of Malfy's Rosa gin, pamplemousse liqueur, passion fruit syrup and a dash of pink grapefruit juice. Topped with a prosecco and garnish with pink grapefruit zest.	
British Bramble Sling	13
Our premium Herefordshire Chase apple and rhubarb gin combined with blackberry puree and liqueur. Well shaken with fresh lime and topped with sparkling soda. Served tall over ice. Decorated with berries and lime.	
Stewed Apple Bourbon Smash 	13
Combining all the ingredients of a classic stewed apple recipe with all the complexity and intensity of a high quality bourbon. Apple puree, lemon, cinnamon and honey vigorously shaken with Woodford's Reserve Bourbon. Served over an ice block and garnished with a caramelised apple slice.	
Anise Pear Martini	13
Chase premium Herefordshire vodka shaken with pear puree, juice and liqueur with a dash of Peychauds anise bitters. Served in a coupette over an ice block. Garnished with a gilded dehydrated pear slice, lemon oil and star anise for subtle fragrance.	
Brum Brulee	13
Plantation dark Rum and Campari well shaken with pineapple and fresh lime juice. Sweetened with a dash of sugar syrup and garnished with a caramelised dehydrated pineapple wheel.	

 A selection of our cocktails are available as a non-alcoholic version, please look for the symbol 

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.
All spirits are served in 25ml and 50ml measures, Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml.
All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kcals per day.



COCKTAILS

Three Rum Punch 13

Our in-house raisin and vanilla infused Plantation Rum and Diplomatico reserve rums shaken with pineapple, fresh lime and sweet passion fruit syrup. Served over ice in a tiki jar and decorated with pineapple leaves and a flaming Wray and Nephew rum passion fruit shell.

Spicy Blood Orange Margarita 13

1800 Tequila mixed with blood orange, lime, and agave syrup, with a touch of tabasco for a mild spicy kick. Served over cubed ice. Served with blood orange wheel, chilli slice, and spiced salt rim.

SPIRIT FORWARD CLASSICS

Sazerac 15

Enjoy a nostalgic New Orleans cocktail experience with Courvoisier VSOP, stirred with Peychaud's bitters and sugar. Served in an Absinthe-rinsed martini glass with lemon oil and zest garnish.

Smoked Cherry Wood Old Fashioned 15

The Brightsmith twist to the classic 'Old Fashioned'. Woodford's Reserve bourbon stirred with Angostura bitters, and demerara syrup. Sprayed with orange oil and smoked with cherry wood chips.

Negroni 15

A sophisticated twist on the timeless gin classic. Chase gin mixed with Campari and Antica Formula. Garnished with a fresh orange slice for a hint of sweetness in this complex and bitter drink.

The Last Word 15

This gin based boozy classic dates back to the early 1900's and is believed to have its roots set from the Detroit Athletic Club by Frank Fogarty aka.. 'The Dublin Minstrel'. The title of this concoction speaks for itself. Equal parts gin, chartreuse, maraschino liqueur and fresh lime, shaken and served straight up in a chilled martini glass. Garnished with a rosemary sprig and maraschino cherries.



WINES

WHITE

	Bottle	Glass
Rare Vineyards Marsanne-Viognier	38	10
L'Aristocratico Pinot Grigio Trentino	45	12
Vidal Sauvignon Blanc, Marlborough	50	13
Gavi Ca Bianca	51	
Paco & Lola Lolo Tree Albariño, Rías Baixas	55	
Chablis, Paul Deloux	79	

RED

	Bottle	Glass
Rare Vineyards Malbec, Pays d'Oc Melbec	39	10.5
J Moreau et Fils Merlot, Vin de France	40	11
Vidal Reserve Pinot Noir, Marlborough	52	14
Valpolicella Classico, Superiore Ripasso Le Poiane, Bolla	69	
Baigorri Rioja Reserva	89	

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures, Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kJ per day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures, Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kJ per day.



WINES

ROSÉ		
	Bottle	Glass
The Pale, Rosé by Sacha Lichine	50	13
Mirabeau Pure Rose	51	13.5
Whispering Angel Cotes De Provence Rose	67	
The Rock Angel Cotes De Provence Rose	85	
SPARKLING		
	Bottle	Glass
Alberto Nani Organic	50	10
Pommery Brut Royal	95	17
Bollinger Special Cuvee Brut	150	
Bollinger Rosé Brut	155	
Pommery Brut Apanage	155	
Pommery Grand Cru Royal	190	
Dom Pérignon Brut	410	

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures, Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kcals per day.



BEERS

BOTTLED BEER		
Estrella Damm 330ml 4.6% abv	5.9	
Budweiser 330ml 4.5% abv	5.9	
Aspall Draught Cyder 330ml 5.5% abv	6.9	
Estrella Galicia 330ml 0% abv	5.5	
DRAUGHT BEER		
	Half	Pint
Silhill Helles Lager 4.5% abv	4.4	7.4
Silhill Blond Star IPA 4.1% abv	4.4	7.4
Silhill North Star 4.5% abv	4.4	7.4
Camden Hells 4.6% abv	4.4	7.4
Corona 4.5% abv	4.4	7.4
Goose Island Midway 4.1% abv	4.4	7.4

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures, Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kcals per day.



SPIRITS

VODKA	
Chase Original Potato Vodka	7
Chase English Rhubarb Vodka	7
Belvedere	7.5
Grey Goose	8
Haku	8
WHISKY	
AMERICAN	
Jack Daniel's	6.4
Woodford Reserve	7.5
JAPANESE	
Suntory Hibiki Harmony	14
Yamazaki 12 Year Old	20
IRISH	
Jameson Irish	6.4
WELSH	
Penderyn Madeira	8
HIGHLANDS	
Dalmore 12 Year Old	10
Macallan 18 Year Old	35
LOWLANDS	
Auchentoshan 12 Year Old	8.5
ISLAY	
Laphroaig 10 Year Old	8.5
SPEYSIDE'S	
Monkey Shoulder	7.7
Glenfiddich 15 Year Old	10.5
The Glenlivet 18 Year Old Single Malt Scotch	20

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures, Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml. All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kcals per day.



SPIRITS

RUM	
Plantation Original Dark	7
Koko Kanu	6.5
Goslings Black Seal Rum	7
Havana 7 Year Old	7
Diplomatico Reserva Exclusiva	8
El Dorado 15 Year Old	9.5
Santa Teresa 1796	9.5
GIN	
Chase GB Gin	7
Tanqueray	7
Chase Rhubarb & Bramley Apple Gin	7.6
Chase Pink Grapefruit & Pomelo Gin	7.6
Chase Seville Marmalade Gin	7.6
Malfy's Rosa	7.6
Tanqueray 10	10
Monkey 47 Sloe	10
Monkey 47	10.5
Tanqueray Zero	6

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures, Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml. All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kcals per day.



SPIRITS & SOFT DRINKS

TEQUILA	
1800 Tequila	7
Patron Silver	8
Patron Reposado	9.5
Patron Anejo	10.5
BRANDY	
Courvoisier VS	7.5
Courvoisier VSOP	8.8
Hennessy XO	28
Hennessy Paradis Imperial	200
SOFT DRINKS	
Franklin & Sons Rhubarb Lemonade 275ml	4.7
Franklin & Sons Raspberry Lemonade 275ml	4.7
Franklin & Sons Cherry & Plum 275ml	4.7
Coca-Cola 200ml	3.5
Coca-Cola Diet 200ml	3.5
Fever-Tree Lemonade 200ml	3.5

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures, Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill. Adults need around 2,000 kcals per day.