



Join Club
Brightsmith



STARTERS

KING PRAWN

Red chilli, soy, ginger, bell pepper and spring onion - Kcal 251 *Our king prawns pair beautifully with a glass of L'Aristocratico Pinot Grigio.*

OAK SMOKED CHICKEN

Thyme mayonaisse, chicken liver parfait, red berry sauce and toasted brioche - Kcal 280

BEEETROOT RISOTTO RICE (VG)

Roasted sweet potato and vegan goat's cheese - Kcal 415

17

FRENCH ONION SOUP (V)

Artisan sourdough seeded croute and a herb Parmesan crisp - Kcal 312

14

CONFIT DUCK AND HAM

HOCK TERRINE

12

Red onion and blackberry compote and mixed herb toast - Kcal 392

SCALLOP AND CRAB

Seafood broth, chorizo oil hollandaise and salmon caviar - Kcal 240 *Our scallops and crab pair beautifully with a bottle of Whispering Angel.*

12

BUTTERNUT SQUASH AND VEGAN FETA PUFF PASTRY PITHIVIER (VG)

Yellow pepper cream - Kcal 200

16

STEAMED BAO BUNS (V)

Hoisin glazed wild mushrooms and sautéed spinach - Kcal 276

18

14

14

MAINS

CASTERBRIDGE BEEF STEAKS

Casterbridge beef is dry-aged on the bone in specially designed maturation fridges to give the meat an intensely deep, rich flavour. It was named after a Thomas Hardy novel set in a fictional town, Casterbridge, in Dorset.

CASTERBRIDGE RIB EYE 283G - Kcal 661

55

CASTERBRIDGE FILLET 198G - Kcal 448

58

AUBREY ALLEN

Aubrey Allen is a third-generation family local butcher, within 12 miles, who have grown their reputation as the leading supplier of ethically sourced, naturally produced meat. Known nationwide as the chef's butcher, having been five times winner of the Chef's Choice Butcher award.

AUBREY ALLEN FLAT IRON STEAK 226G - Kcal 600

31

SHARING COTE DE BOEUF, 800G

Carved at your table - Kcal 1200

Sharing our Cote de boeuf? Why not share a bottle of Valpolicella Classico?

96

All steaks served with grilled vine tomatoes, Portobello mushroom and triple cooked rosemary and garlic chips. With a choice of peppercorn, mushroom or béarnaise sauce.

AUBREY ALLEN ROAST LAMB SHANK

Roasted lamb shank with turmeric and rosemary mash, baby carrot, wild mushroom and a garlic and truffle jus - Kcal 869

32

BRAISED BEEF CHEEK

With beef shin roulade, dauphinoise potato, braised root vegetables, red currant and herb sauce - Kcal 646

24

BRIGHTSMITH BURGER

Aubrey Allen 227g prime steak burger with a sourdough bun, lettuce, tomato, dill pickles or jalapenos. Served with sweet potato fries or triple cooked chips - Kcal 679

24

With a choice of:

Pulled Brisket - Kcal 95 or BBQ Pulled Pork - Kcal 227

Choice of cheese:

Stilton - Kcal 164

Mature Cheddar - Kcal 166

Applewood Smoked Cheese - Kcal 164

REDEFINE MEAT BURGER (VG)

Plant-based burger with a brioche bun, tomato, lettuce, pickle, sweet potato fries and miso slaw - Kcal 679

20

CHICKEN MASALA

Buttered chicken masala with cumin basmati rice, garlic naan bread, raita and mango chutney- Kcal 1,080

24

BAKED COD LOIN

Wrapped in seaweed with sweet potato puree, mango, pomegranate, cherry and coriander salsa - Kcal 270

24

SEA BASS

Pan-fried sea bass with crayfish, saffron cream sauce, spinach, samphire and crispy potato strings - Kcal 380

We recommend pairing a bottle of Whispering Angel with our sea bass.

26

ROASTED BUTTERNUT SQUASH STEAK (V)

Roasted Cajun spiced butternut squash steak, braised leek, violet potato puree, baby carrots and green pea sauce - Kcal 250

18

PUMPKIN AND SAGE TORTELLINI (VG)

With roasted cherry tomato sauce, basil dressing and a vegan Parmesan crisp - Kcal 261

21

RAS EL HANOUT AUBERGINE (VG)

With beetroot, grilled vegan halloumi, quinoa and, parsley and lemon pesto - Kcal 400

18

SIDES | 6

MIXED LEAF SIDE SALAD (VG)

With honey mustard dressing - Kcal 60

THICK CUT TRIPLE COOKED CHIPS (VG)

With garlic and rosemary oil - Kcal 183

SEASONAL MIXED VEGETABLES (VG)

With truffle oil - Kcal 84

GARLIC FLAT BREAD (V)

With herb butter - Kcal 337

ROSEMARY BUTTERED MASH

POTATO (V) - Kcal 524



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DESSERTS

ANNABEL'S YORKSHIRE STRAWBERRIES

Annabel's Deliciously British strawberries are grown on the family farm in the heart of the beautiful Yorkshire countryside. Their jam, preserves and honey the quintessential taste of the British summertime, packed full of the finest British strawberries.

ANNABEL'S YORKSHIRE STRAWBERRY JAM TART (V) 10
With vanilla ice cream and warm custard
Anglaise - Kcal 520

WARM LEMON DRIZZLE SPONGE PUDDING (V) 10
With Annabel's honey ice cream, blackberry compote and Chantilly cream - Kcal 460

PEAR AND NUTMEG BAKED CHEESECAKE (V) 10
With apple and ginger sauce - Kcal 480

CHOCOLATE TRUFFLE (VG) 10
With raspberry sorbet and mango
compote - Kcal 480

CHEESE BOARD 11.5
Warwickshire Truckle
Worcester Blue
King Stone Dairy RollRight Soft
Herefordshire Finn
Goats Cheese Ash
(Served with chutney, celery, grapes, balsamic
onions and crackers)
- Kcal 721

TEAS AND COFFEES

ESPRESSO	3.8	CAPPUCCINO	5.5	A SELECTION OF YORKSHIRE TEAS	3.6
DOUBLE ESPRESSO	4.1	FLAT WHITE	4.1	IRISH COFFEE	10
AMERICANO	4.8	MOCHA	3.8	BAILEYS COFFEE	9
LATTE	5.5	HOT CHOCOLATE	5.5	AMARETTO COFFEE	9

AFTER DINNER COCKTAILS

SAZERAC 15
Enjoy an after dinner tippie with a journey back to the New Orleans cocktail culture of yester year. Courvoisier VSOP stirred to perfect dilution with Peychaud's bitters and sugar. Served in an Absinthe rinsed martini glass and garnished with lemon oil and zest.

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 true gin classic for those with a more complex pallet. Chase gin stirred down with Campari and Antica Formula. Garnished with a fresh orange slice giving this drink just a hint of sweetness in this very 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 Athletics Club by Frank Fogarty aka. 'The Dublin Minstrel'. A fine monologue artist of his time. The title of this concoction speaks for itself. Proceed with caution. 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.