



Join Club
Brightsmith



STARTERS

KING PRAWNS With red chilli, soy, ginger, bell pepper and spring onion	17	CONFIT DUCK AND HAM HOCK TERRINE With red onion and blackberry compote and mixed herb toast	16
FRENCH ONION SOUP (v) With artisan sourdough seeded croute and herb parmesan crisp	12	OAK SMOKED CHICKEN With thyme mayonnaise, chicken liver parfait, red berry sauce and brioche	14
BEETROOT RISOTTO RICE (VG) With roasted sweet potato and vegan goat's cheese	12		

MAINS

BRAISED BEEF CHEEK With shin roulade, dauphinoise potato, braised root vegetables, red currant and herb sauce	24	BRIGHTSMITH BURGER 227g prime steak burger with a sour-dough bun, lettuce, tomato, dill pickles or jalapenos. Served with sweet potato fries or triple cooked chips	24
CHICKEN MASALA Buttered chicken masala with cumin basmati rice, garlic naan bread, raita and mango chutney	24	With a choice of: Pulled brisket or BBQ Pulled Pork Choice of cheese: Stilton Mature cheddar Applewood smoked cheese	
SEA BASS Pan-fried sea bass with crayfish, saffron cream sauce, spinach, samphire and crispy potato strings	26	REDFINE MEAT BURGER (VG) Plant-based burger with a brioche bun, tomato, lettuce, pickle, sweet potato fries and miso slaw	20

SIDES | 6

ROASTED BUTTERNUT SQUASH STEAK (V) Roasted Cajun spiced butternut squash steak, braised leek, violet potato puree, carrot, green pea sauce	18	MIXED LEAF SIDE SALAD (VG) With honey mustard dressing	
PUMPKIN AND SAGE TORTELLINI (VG) With roasted cherry tomato sauce basil dressing and a parmesan crisp	21	THICK CUT TRIPLE COOKED CHIPS (VG) With garlic and rosemary oil	
		SEASONAL MIXED VEGETABLES (VG) With truffle oil	
		GARLIC FLAT BREAD (V) With herb butter	
		ROSEMARY BUTTERED MASH POTATO (V)	

DESSERTS

WARM LEMON DRIZZLE SPONGE PUDDING (V) With honey ice cream, blackberry compote and chantilly cream	10	CHEESE BOARD Warwickshire Truckle Worcester Blue King Stone Dairy RollRight Soft Herefordshire Finn Goats Cheese Ash (Served with chutney, celery, grapes, balsamic onions and crackers)	11.5
STRAWBERRY JAM TART (V) With vanilla ice cream and warm custard anglaise	10		
PEAR AND NUTMEG BAKED CHEESECAKE (V) With apple and ginger sauce	10		
CHOCOLATE TRUFFLE (VG) With raspberry sorbet and mango compote	10		