



Restaurant A La Carte Menu

Starters

- Moules Mariniere, crusty bread £7.50
Lavender orange smoked duck, pickled vegetables, honeyed walnuts £8 (gf)
Heirloom tomato salad, peaches, redcurrants, wild rocket, apricot syrup £7 (v) (ve) (gf)
Goat's cheese panna cotta, baked honey figs, charred chicory basil dressing £6 (v)
Rabbit ballotine, cauliflower puree, leek rosti, poached quails egg £8
Beetroot salmon gravadlax, salmon pate, brandy snap £7.50

Artisan bread (£2 per person)

Marinated olives £4

Mains

- Polenta and halloumi ratatouille lasagne, basil butter sabayon £15 (v)
West country lamb rump, lamb shank, garlic pomme puree' redcurrant jus £18.50 (gf)
Butternut risotto, wild mushroom, pea and artichoke samosa, parmesan crisp £16.50 (v)
Chicken breast warped in smoked streaky bacon, cauliflower puree, garlic mash, sweet port jus £16.50
Curry marinated monkfish, crab veloute, cockles, mussels, crevettes, spinach potato gnocchi £19 (gf)
Whole lemon sole, smoked bacon, brown shrimp, samphire, tarragon chilli butter £21 (gf)
'Half' Creedy carver duck, sweet potato fondant, blackberry port thyme jus £18.50 (gf)

All steaks are served with grilled tomato, Portobello mushroom, chunky chips and greens

8oz sirloin £18.50 8oz rib eye £19 16 oz T-bone £28.50 8oz fillet £30

Béarnaise | pink peppercorn | blue cheese | aioli | salsa verde
Sauces £1.50

Desserts

- Strawberries and cream £6.50
West Country cheese board, quince jelly, biscuits £8.50
Goldbrick Mississippi mud pie, chocolate macaroon soil £6.95
Chocolate fondue, meringue, strawberry, banana, mango, honeycomb £6
Pistachio sponge, baked egg custard, raspberry foam £6.50
Fresh fruit plate, seasonal water ice £5.95

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.