## BRINKLEY'S kitchen

## starters

chicken and vegetable gyozas ponzu and spring onion dipping sauce crispy sesame calamari chilli mayonnaise, lime, rocket	10
	11
crispy peking duck parcels hoisin, cucumber and daikon salad	11
prosciutto watermelon, feta, mint, sumac, black olives, crostini burrata fresh fig, new season english asparagus, balsamic black truffle and ricotta tortellini butter, parmesan, baby basil	11
	12
	12
tuna and avocado tartare ginger, chilli, shallots, lime, wonton crisp	13
thai green papaya and prawn salad pink grapefruit, green chilli, green beans, cashews	13
mains	
eggs benedict or florentine	16
gem lettuce, feta and quinoa salad avocado, pomegranate, chilli, caramelised walnuts	17
roast salmon fillet poached egg, spinach, crispy pancetta, hollandaise	26
pan fried hake fillet braised baby gem, samphire, new potatoes, mussel and lemon velouté	26
roast rack of lamb gratin dauphinoise, roast savoy heart, tenderstem, red wine jus	28
grilled highland fillet steak chips, rocket, béarnaise or peppercorn sauce	36
sunday roast	
roast corn-fed chicken with bacon, chipolata, bread sauce roast loin of black angus beef, yorkshire pudding 27	- 1
all served with roast potatoes, cauliflower cheese, vegetables and gravy	

## puddings

white chocolate cheesecake raspberry, honeycomb	6
various sorbets	6
tiramisu	6
hot toffee cake cream or vanilla ice cream	6
chocolate brownie vanilla ice cream (gluten free)	6
british cheeses – winterdale cheddar, northern blue, driftwood goat's cheese, quince	9

If you suffer from a food allergy or intolerance, please let your waiter know before placing your order