



Join Club
Brightsmith



STARTERS

FRIED KING PRAWN 17

Red chilli, soy, ginger, bell pepper, spring onion and prawn crackers - Kcal 251

Paired beautifully with a glass of L'Aristocratico Pinot Grigio £13

ASIAN SPICED CONFIT DUCK 14

Spring onion and coriander terrine, plum chutney, sesame brioche wafers - Kcal 320

ROASTED BUTTERNUT SQUASH AND CHICKPEA SOUP (VG) 10

Harissa cream, toasted cumin seeds - Kcal 258

For £3 add Toasted Buckwheat sourdough, Confit garlic and truffle butter

HAM HOUGH AND CAPER CROQUETTE 14

Celeriac and apple remoulade, dill and parsley puree - Kcal 388

TOASTED BUCKWHEAT SOURDOUGH 6.5

Assorted butters, Harissa and sun blushed tomato, Confit garlic and truffle, Beef dripping and black pepper - Kcal 1698

SEARED SCALLOPS 19

Lemon butter, creamed leeks, black pudding crumb, shellfish jus - Kcal 437

Paired beautifully with a bottle of Whispering Angel £17.50

WHIPPED GOATS CHEESE (V) 14

Hot honey, pickled beets, roasted fig, chicory and toasted sourdough - Kcal 540

ORZO RISOTTO (VG) 13

Roast tomato, tender stem broccoli, baby spinach and Kalamata olives - Kcal 330

MAINS

CASTERBRIDGE BEEF STEAKS

Are the result of a decade long pursuit of perfectly dry aged beef, bred in the west country region of England, our beef is a minimum of 21 day aged and moulded in Himalayan rock salt which breaks down the fibres in the meat to create the perfect steak.

CASTERBRIDGE RIB EYE 283g - Kcal 976 42

CASTERBRIDGE FILLET 198g - Kcal 448 44

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 579 36

CHATEAUBRIAND 454g 99

Carved at your table - Kcal 896
Sharing our Chateaubriand? Why not share a bottle of Valpolicella Classico £69

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.

BRIGHTSMITH BURGER 24

227g prime steak burger with a sourdough bun, lettuce, tomato and dill pickles.

Served with sweet potato fries or triple cooked chips and BBQ burger mayonnaise - Kcal 679

Pairs perfectly with our Noam lager £7, Why not give it a try?

Choice of cheese:

Stilton - Kcal 164

Mature Cheddar - Kcal 166

Applewood Smoked Cheese - Kcal 164

REDEFINE NO MEAT BURGER (VG) 20

Plant based no meat redefined burger, brioche bun, tomato, lettuce, pickle, sweet potato fries, slaw - Kcal 679

ROASTED BUTTERNUT SQUASH, SPINACH AND VEGAN FETA PITHIVIER (VG) 24

Boulangère potato, celeriac puree, tender stem broccoli, thyme sauce - Kcal 538

BUTTERED CHICKEN MASALA 24

Cumin basmati rice, garlic naan bread, raita and mango chutney- Kcal 1,080

BAKED COD FILLET 24

Tapenade crushed potato, smoked paprika ratatouille, lemon butter sauce - Kcal 476

PAN FRIED SEABASS

Crayfish, saffron cream sauce, spinach, samphire and crispy potato string - Kcal 380 29

PORK TENDERLOIN

Coffee rub, pear and ginger chutney, potato fondant, Nduja confit cabbage, pan jus - Kcal 670 28

ROASTED CORNFED CHICKEN 28

Sauteed potato, wild mushroom tarragon cream, green beans - Kcal 498

CAULIFLOWER STEAK (VG) 20

Indian spiced cauliflower steak, Bombay potatoes, korma sauce, Kachumber salad - Kcal 296

SIDES

All sides are £6 or enjoy 3 for £15!

TRIPLE COOKED CHIPS

Truffle and Parmesan - Kcal 200

SEASONAL MIXED VEGETABLES (VG)

Lemon and herb oil - Kcal 84

MAC & CHEESE

Kcal 308

SAUTEED NEW POTATOES

Kcal 268

BEETROOT, BUTTERNUT SQUASH AND KALE SALAD (VG)

Balsamic dressing - Kcal 170

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. (V) Vegetarian (VG) Vegan. All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill. Adults need around 2000 Kcal per day.



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DESSERTS | 10

BELGIAN CHOCOLATE TEARDROP

Chocolate mousse, pear gel and poached baby pears in rosemary and vanilla syrup - Kcal 359

Served with our Limoncello £7

BAKED COOKIE DOUGH CHEESECAKE

Salted caramel sauce and Chantilly cream - Kcal 696

STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla bean ice cream - Kcal 626

APPLE CRUMBLE TART

Custard and blackberry compote - Kcal 457

DARK CHOCOLATE DELICE (VG)

Coconut ice cream and mango compote - Kcal 382

CHEESE BOARD

A selection of locally produced cheeses Kcal 721

Warwickshire Truckle
Worcester Blue
King Stone Dairy Rollright Soft
Herefordshire Finn
Goats Cheese Ash

Served with chutney, celery, grapes, balsamic onions and crackers

Served with our Graham's Port £7

14

TEAS AND COFFEES

ESPRESSO	4	CAPPUCCINO	5.5	A SELECTION OF YORKSHIRE TEAS	4
DOUBLE ESPRESSO	4.3	FLAT WHITE	4.3	IRISH COFFEE	10
AMERICANO	4.8	MOCHA	5.5	BAILEYS COFFEE	10
LATTE	5.5	HOT CHOCOLATE	5.5	AMARETTO COFFEE	10

AFTER DINNER COCKTAILS

SAZERAC

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.

15

SMOKED CHERRY WOOD OLD FASHIONED

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.

15

NEGRONI

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.

15

THE LAST WORD

This gin based boozy classic dates back to the early 1900's and is believed to have it's roots set in 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.

15

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