



Join Club  
Brightsmith



## STARTERS

- FRIED KING PRAWN** 17  
Red chilli, soy, ginger, bell pepper, spring onion and prawn crackers - Kcal 251  
Paired with a glass of L'Aristocratico Pinot Grigio £13
- HAM HOUGH AND CAPER CROQUETTE** 14  
Celeriac and apple remoulade, dill and parsley puree - Kcal 388
- SEARED SCALLOPS** 19  
Lemon butter, creamed leeks, black pudding crumb, shellfish jus - Kcal 437  
Paired with a glass of Whispering Angel £17.50
- ASIAN SPICED CONFIT DUCK TERRINE** 14  
Spring onion and coriander terrine, plum chutney, sesame brioche wafers - Kcal 320
- TOASTED BUCKWHEAT SOURDOUGH** 6.5  
Harissa and sun blushed tomato, Confit garlic and truffle, beef dripping and black pepper - Kcal 1,698
- WHIPPED GOATS CHEESE (V)** 14  
Hot honey, pickled beets, roasted fig, chicory and toasted sourdough - Kcal 540
- 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
- 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
- CASTERBRIDGE T-BONE** 450g - Kcal 579 48

### 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

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

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

#### Choice of cheese:

- Stilton - Kcal 164  
Mature Cheddar - Kcal 166  
Applewood Smoked Cheese - Kcal 164

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

### REDEFINE NO MEAT BURGER (VG)

Plant based no meat redefined burger, roasted Portobello mushroom, caramelised onion chutney, vegan cheddar and lettuce, sweet potato fries and slaw - Kcal 679

### MOROCCAN STYLE CHICKPEA & SWEET POTATO TAGINE (VG)

Saffron, apricot and toasted cumin, pomegranate molasses, lemon and coriander cous cous - Kcal 538

### BUTTERED CHICKEN MASALA

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

### BAKED COD FILLET

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

### PORK TENDORLOIN

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

### ROASTED CORNFED CHICKEN

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

### CAULIFLOWER STEAK (VG)

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

## SIDES | 6

### TRIPLE COOKED CHIPS

Truffle and Parmesan - Kcal 200

### SEASONAL MIXED VEGETABLES (VG)

Lemon and herb oil - Kcal 84

### MAC AND CHEESE

Kcal 308

### DAUPHINOISE POTATOES

Kcal 294

### SAUTEED CARROTS AND FENNEL

With orange and honey - Kcal 48

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

Paired with our Limoncello £7

### BAKED COOKIE DOUGH CHEESECAKE

Salted caramel sauce and Chantilly cream - Kcal 696

### APPLE CRUMBLE TART

Custard and blackberry compote - Kcal 457

### STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla bean ice cream - Kcal 626

### DARK CHOCOLATE DELICE (VG)

Coconut ice cream and mango compote - Kcal 382

Paired with a glass of SERELLE £8

### CHEESE BOARD 14

A selection of locally produced cheeses

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

Paired with our Graham's Port £7

## 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 | 15

### SAZERAC

Enjoy an after dinner tittle 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

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

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

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.

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