



Join Club  
Brightsmith



## STARTERS

**FRIED KING PRAWN** 17  
red chilli, soy, ginger, bell pepper,  
spring onion and prawn crackers  
- Kcal 251

*Our king prawns pair beautifully with a glass of L'Aristocratico Pinot Grigio.*

**CONFIT CHICKEN, PARSLEY AND TARRAGON TERRINE** 14  
with tomato sweet chilli chutney,  
brioche wafers- Kcal 341

**HONEY TRUFFLE SMOKED DUCK** 17  
with carrot and yellow pepper  
sauce, cherry balsamic glaze -  
Kcal 151

**WHITE ONION, POTATO AND TRUFFLE SOUP (VG)** 10  
with olive focaccia bread -  
Kcal 185

**ASPARAGUS, SPRING ONION AND BASIL RISOTTO (V)** 12  
with vegan style  
Parmesan - Kcal 369

**SEARED SCALLOP AND CRAB CAKE** 18  
seafood broth, chorizo oil,  
hollandaise and salmon caviar  
- Kcal 240

*Our scallops and crab pair beautifully with a bottle of Whispering Angel.*

**GOATS CHEESE, RICE SPHERE (V)** 14  
with smoked Cheddar and  
wild mushroom veloute, dill  
oil - Kcal 223

## MAINS

### CASTERBRIDGE BEEF STEAKS

Our 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 40

**CASTERBRIDGE FILLET** 198g - Kcal 448 42

### AUBREY ALLEN

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 34

**SHARING COTE DE BOEUF** 600g 99  
Carved at your table - Kcal 1200  
*Sharing our Cote de boeuf? Why not share a bottle of Valpolicella Classico?*

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.

**LAMB RACK** 35

pan seared lamb rack, spring onion mash, tender stem broccoli, red currant and rosemary sauce, crispy leeks - Kcal 426

**BRIGHTSMITH BURGER** 24

227g prime steak burger with a sourdough bun, lettuce, tomato, dill pickles and jalapenos. Served with sweet potato fries or triple cooked chips - Kcal 679

*Our Brightsmith Burger pairs perfectly with our Noam lager. 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, miso slaw - Kcal 679

**BUTTERED CHICKEN MASALA** 24  
with cumin basmati rice, garlic naan bread,  
raita and mango chutney- Kcal 1,080

**SMOKED HADDOCK FISH CAKE** 24  
smoked fillet, poached egg, pea, asparagus  
and mint sauce - Kcal 179

**PAN FRIED SEABASS** 29  
with crayfish, saffron cream sauce, spinach and  
samphire and crispy potato string - Kcal 380

**PORK BELLY** 25  
slow braised pork belly, ham hock bon  
bon, dauphinoise potato, cauliflower and  
apple puree, confit baby carrot, port wine  
gravy - Kcal 642

**WILD MUSHROOM SQUASH AND CHESTNUT WELLINGTON** 24  
mushroom Wellington, boulangere potato,  
butternut squash and watercress puree, thyme  
sauce - Kcal 100

**CHIMICHURRI CAULIFLOWER STEAK** 18  
roasted chimichurri cauliflower steak, potato,  
spring onion, spinach and cucumber broth -  
Kcal 120

## SIDES

All sides are £6 or enjoy 3 for £15!

**TRIPLE COOKED CHIPS**  
with truffle and Parmesan - Kcal 200

**SEASONAL MIXED VEGETABLES**  
with lemon and herb oil - Kcal 84

**MAC & CHEESE**  
Kcal 308

**BUTTERED POTATO MASH**  
Kcal 524

**CARLIC FLAT BREAD**  
Kcal 321

**BEETROOT, BUTTERNUT SQUASH AND KALE SALAD**  
with balsamic dressing - Kcal 170

BRIGHTSMITH  
ON THE WATER

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

### CARAMELISED RASPBERRY CRÈME BRULEE

with coconut cake bites - Kcal 369

### LOTUS BISCOFF AND BANANA TART

with popping candy & salted caramel ice cream - Kcal 327

### ANNABEL'S SUMMER BERRY PAVLOVA

with Madagascan vanilla cream and lemon gel - Kcal 102

### WHITE CHOCOLATE AND CASSATA DELICE (VG)

with Annabel's rhubarb poached in grenadine and orange syrup - Kcal 699

### CHEESE BOARD

Local cheeses from Aubrey Allen  
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

12

## TEAS AND COFFEES

ESPRESSO	3.8	CAPPUCCINO	5.5	A SELECTION OF YORKSHIRE TEAS	3.6
DOUBLE ESPRESSO	4.1	FLAT WHITE	4.1	IRISH COFFEE	10
AMERICANO	4.8	MOCHA	3.8	BAILEYS COFFEE	9
LATTE	5.5	HOT CHOCOLATE	5.5	AMARETTO COFFEE	9

## 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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