



STARTERS

FRIED KING PRAWN

Red chilli, soy, ginger, bell pepper, spring onion and prawn crackers
Kcal 251
Paired with a glass of L'Aristocratico Pinot Grigio £13

ASIAN SPICED CONFIT DUCK TERRINE

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

ROASTED BUTTERNUT SQUASH AND CHICKPEA SOUP

Harissa cream and toasted cumin
Kcal 258

17

14

10

HAM HOUGH AND CAPER CROQUETTE

Celeriac and apple remoulade, dill and parsley puree
Kcal 388

14

ORZO RISOTTO

Roast tomato, tenderstem broccoli, baby spinach & Kalamata olives
Kcal 330

13

MAINS

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. They are known nationwide as the chef's butcher, having been five times winner of the Chef's Choice Butcher award.

AUBREY ALLEN FLAT IRON STEAK

Served with grilled vine tomatoes, Portobello mushroom, triple cooked rosemary and garlic chips, with a choice of peppercorn, mushroom or béarnaise sauce.
Kcal 579

36

BRIGHTSMITH BURGER

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

24

Choice of cheese:

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

Our Brightsmith Burger pairs perfectly with our Noam lager.
Why not give it a try?

CORNFED CHICKEN

Roasted cornfed chicken breast, sauteed potato, wild mushroom tarragon cream, green beans
Kcal 498

28

BAKED COD FILLET

Baked cod fillet, tapenade crushed potato, smoked paprika ratatouille, lemon butter sauce
Kcal 476

24

CAULIFLOWER STEAK (VG)

Indian spiced cauliflower steak, Bombay potatoes, korma curried sauce
Kcal 296

20

SIDES | 6

TRIPLE COOKED CHIPS

with truffle and Parmesan - Kcal 200

SEASONAL MIXED VEGETABLES

with lemon and herb oil - Kcal 84

MAC & CHEESE - Kcal 308

SAUTEED NEW POTATOES - Kcal 268

BEETROOT, BUTTERNUT SQUASH AND KALE SALAD

with balsamic dressing - Kcal 170

DESSERTS | 10

BELGIAN CHOCOLATE TEARDROP

Filled with chocolate mousse, pear gel and poached baby pears in rosemary and vanilla syrup
Kcal 359

BAKED COOKIE DOUGH CHEESECAKE

With salted caramel sauce and Chantilly cream
Kcal 696

DARK CHOCOLATE DELICE (VG)

With coconut ice cream and mango compote
Kcal 382

APPLE CRUMBLE TART

With custard and blackberry compote
Kcal 457

CHEESE BOARD

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

14



Join Club
Brightsmith

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.