



Join Club
Brightsmith



STARTERS

FRIED KING PRAWN 16
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.

CRUSTED CALAMARI 12
with sumac, pineapple
pomegranate, coriander salsa,
molasses and lime - Kcal 173

TEMPURA CAULIFLOWER (VG) 12
green tahini vegan yoghurt,
zatar, sesame seeds, Persian
salad - Kcal 70

**WHITE ONION, POTATO
AND TRUFFLE SOUP (VG)** 9
with olive focaccia bread -
Kcal 76

DUCK LIVER PARFAIT 14
Parma ham, autumn berry
thyme marmalade, brioche toast
- Kcal 200

**TWICE BAKED GRUYÈRE
CHEESE SOUFFLÉ (V)** 15
mushroom sauce, crispy
autumn salad - Kcal 170

**SEARED SCALLOP
AND CRAB CAKE** 17
Seafood broth, chorizo oil,
hollandaise and salmon caviar
Kcal 240

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

**SEARED WOOD PIGEON
BREAST** 17
apple and celeriac remoulade,
Port and blackberry reduction
- Kcal 515

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 661 36

CASTERBRIDGE FILLET 198g- Kcal 448 39

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 32

SHARING COTE DE BOEUF 600g 96
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 CANNON

with rosemary Anna potato, grilled asparagus, 26
charred baby gem, baby artichokes, Madeira
sauce - Kcal 350

BRIGHTSMITH BURGER 24

227g prime steak burger with a glazed beer 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

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

CORN FED CHICKEN SUPREME 24
crispy potato dumpling, sweetcorn puree,
sauteed kale and morel jus - Kcal 372

MONKFISH 29
with citrus potato mash, crab and caper
butter sauce, crispy seaweed - Kcal 372

PAN FRIED SEABASS 26
with crayfish, saffron cream sauce, spinach &
samphire, baby gem lettuce, crispy potato
strings - Kcal 380

MALAYSIAN LAKSA VEGAN BOWL (VG) 20
Laksa, bok choy, tender stem broccoli, tofu,
vermicelli noodles, lemon grass - Kcal 290

WILD MUSHROOM RISOTTO (VG) 18
arborio rice, butternut squash, celeriac,
wild mushroom, nutritional yeast flakes
Kcal 369

**BEEFROOT AND GOATS CHEESE
GNOCCHI (V)** 20
sage and spinach butter sauce, rocket,
Parmesan - Kcal 450

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

BUTTERED POTATO MASH
Kcal 524

GARLIC FLAT BREAD
Kcal 321

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



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DESSERTS | 10

ANNABEL'S YORKSHIRE HONEY

Annabel's Deliciously British honey is produced on the family farm in the heart of the beautiful Yorkshire countryside.

CINNAMON PANNA COTTA

with 'Annabel's honey' roasted apples and zingy lemon shortbread
Kcal 717

STEAMED PLUM PUDDING

with custard and vanilla ice cream
Kcal 759

BAKED CLEMENTINE CHEESECAKE

with warm roasted figs and Madagascar vanilla Chantilly
Kcal 415

SWISS DARK CHOCOLATE TART (VG)

with pear sorbet
Kcal 252

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

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.