



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.*

### CRUSTED CALAMARI 14

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) 12

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 18

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 38

### 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 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, charred baby gem, baby artichokes, Madeira sauce - Kcal 350 26

### 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, sautéed kale and morel jus - Kcal 372

### MONKFISH 31

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

### BEEETROOT 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

### BEEETROOT, 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

### 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

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