



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 14

AND TARRAGON TERRINE
with tomato sweet chilli chutney, brioche wafers- Kcal 341

HONEY TRUFFLE 17

SMOKED DUCK
with carrot and yellow pepper sauce, cherry balsamic glaze - Kcal 151

WHITE ONION, POTATO 10

AND TRUFFLE SOUP (VG)
with olive focaccia bread - Kcal 185

ASPARAGUS, SPRING 12

ONION AND BASIL
RISOTTO (VG)
with vegan style
Parmesan - Kcal 369

SEARED SCALLOP 18

AND CRAB CAKE
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 14

SPHERE (V)
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 24

WELLINGTON (VG)
mushroom Wellington, boulangere potato, butternut squash and watercress puree, thyme sauce - Kcal 100

CHIMICHURRI CAULIFLOWER STEAK (VG) 18

roasted chimichurri cauliflower steak, mashed 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



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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 tipple 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