



BRIERY WOOD COUNTRY HOUSE HOTEL & RESTAURANT

DINNER MENU



STARTERS

Pea Velouté

Salad, Smoked Ham Hock, fresh Peas

Cured fillet of beef tartar

Pickled Vegetables, Chive Emulsion,
Beetroot crisp

Crab Salad

Apple, cucumber, toasted sourdough

Smoked black pudding & guinea fowl terrine

Shallot Marmaladed, root Vegetables

Cauliflower cheese

Caramelized Cauliflower florets, cauliflower
cheese puree, Mint oil, Capers

Cold Sandwiches

Served on white or wholemeal bread
with salad and crisps

£5.95





MAINS

Roast Chicken

Confit potatoes, Black Garlic, Onion Puree, Bok choy, Spinach, Chicken tea

Lamb

Confit shoulder, potato terrine, Summer vegetables, mint oil, Ragout potato pie

Hake

Wild garlic velouté, Tomato Fondue

Cod

Broccoli Puree, charred tender stem, Shrimps

Lakeland Wagyu Sirloin

Bone Marrow crumb, Confit onion, Beef jus



DESSERTS

Ruby Chocolate

Raspberries, raspberry rocks

Caramelized pear

Pear parfait, Brandy anglaise, Caramel

Strawberry Mille-feuille

Elderflowers, Strawberry Sorbet

Sticky Toffee Bar

Chocolate tuile, cinder toffee, Cherry gel caramel ice-cream



If there is anything else, we can get for you, please don't hesitate to ask a member of staff.