



# B

BRIERY WOOD  
COUNTRY  
HOUSE HOTEL  
& RESTAURANT

## DINNER MENU



### STARTERS

#### **Pea Velouté**

salad, smoked ham hock,  
fresh peas, crispy egg  
£6.95

#### **Pigeon**

spiced pear, Jerusalem artichoke puree,  
hazelnut  
£7.95

#### **Crab Salad**

apple, cucumber, toasted sourdough  
£8.50

#### **Smoked Black Pudding & Duck Terrine**

shallot marmalade, root vegetables  
£7.95

#### **Cauliflower Cheese**

caramelized cauliflower florets, cauliflower  
cheese puree, capers  
£6.50





## MAINS

### **Roast Chicken**

confit potatoes, black garlic, onion puree,  
bok choy, spinach, chicken tea

£15.95

### **Lamb**

confit shoulder, potato terrine, summer  
vegetables, mint oil, ragout potato pie

£18.00

### **Hake, Pine nut crust**

langoustine bisque, tomato fondue

£16.50

### **Cod**

broccoli puree, charred tender stem, shrimps

£16.00

### **Lakeland Sirloin Steak**

bone marrow crumb, confit onion, beef jus

£28.00



## DESSERTS

### **Warm fig Frangipane Tart**

crème fraiche ice cream

£7.50

### **Caramelized Pear**

pear parfait, brandy anglaise, caramel

£7.00

### **Chocolate Fondant**

damson sorbet and chocolate soil

£7.50

### **Sticky Toffee Bar**

chocolate tuile, cinder toffee,  
cherry gel, caramel ice-cream

£7.50



## Selection of Local cheeses

£9.00



INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS  
OR FOOD ALLERGIES AND WE WILL ADAPT THE MENU  
ACCORDINGLY

VEGETARIAN MENU AVAILABLE UPON REQUEST



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