



BRIERY WOOD COUNTRY HOUSE HOTEL & RESTAURANT

DINNER MENU



STARTERS

Potato Velouté

Confit onion, jacket potato espuma
£6.95

Pigeon

Spiced pear, Jerusalem artichoke puree,
hazelnut
£7.95

Duck Pastrami

Blood orange, date and chicory
£8.50

Torched Mackerel

Beetroot, pear salad
£7.95

Cauliflower Cheese

Caramelized cauliflower florets,
cauliflower cheese puree, capers
£6.50





MAINS

Guinea Fowl

East flakes, offal ragout, black cabbage, prune
£16.00

Lamb Rump

Braised shoulder, smoked black pudding,
red cabbage
£18.00

Hake

Almond crust, tomato fondue, aubergine clams
£16.50

Cod

Glazed pancetta bacon, crispy onion,
celeriac squash, verjus butter sauce
£16.50

Fillet of Beef

Spring roll oxtail, hen of woods, shallot jam
£30.00



DESSERTS

Dark Chocolate Fondant

Damson sorbet, chocolate soil
£7.95

Treacle Tart

Ginger ice cream, bonfire sauce, marshmallow
£7.00

Caramelized Apple Pie

Sour apple parfait, baked apple puree
£7.00

Sticky Toffee Bar

Chocolate tuile, cinder toffee,
cherry gel, caramel ice-cream
£7.95



Selection of Local cheeses

£9.00



Please note this menu may change at short notice due to changes in seasonality. Please see reception for the latest copy

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.