



# 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

### **Tiramisu**

Hazelnut, Granola, toffee ice-cream  
£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.