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BRIERY WOOD
COUNTRY
HOUSE HOTEL
& RESTAURANT

DINNER MENU



STARTERS

Chicken Velouté

Confit chicken, wild mushrooms,
smoked egg yolk, croutons

£8.50

Scallops

Burnt aubergine puree, Pork belly

£9.95

Charred Asparagus

Truffle rapeseed Mayonnaise,
cured ham

£7.50

Duck Pastrami

Blood orange jelly, date and chicory

£8.50

Cauliflower Cheese

Caramelized cauliflower florets,
cauliflower cheese puree, capers

£7.00





MAINS

Guinea Fowl

Sweetcorn Puree,

£16.00

Lamb Rump

Herb crusted, liquorice confit neck,
roscoff onion, caramelised fennel,
capers, peas

£18.00

Halibut

girolles, spring onions, confit potato's,

£25.00

Cod

Curried Mussel, sea vegetables,
sprouting Broccoli

£17.00

Venison

Cured tartare, Crispy potato, artichoke,
pickled kohlrabi, pressed potato, Kale

£25.00



DESSERTS

Dark Chocolate Fondant

Banana ice-cream, banana tulle,
caramelised banana

£7.95

Lemon Tart

Raspberry Sorbet, burnt raspberry jelly, fresh
raspberries, raspberry leather

£7.00

Baked Yoghurt
Strawberry, almond
£7.00

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



Selection of Local cheeses
£9.00

Freshly Made Tea or Coffee
Freshly Made Tea or Coffee
£2.95



PLEASE 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.