

DINNER A LA CARTE MENU

Served daily from 6pm in the Restaurant

STARTERS

SOUP OF THE DAY (*your server will tell you about this*) (v) £5.50

HOMEMADE CRUMPETS with seared smoked salmon, soft boiled quails eggs with a dill dressing £6.95

BATH CHAPS with quince sauce, sour cabbage salad & roasted garlic £6.95

BRAISED LAMB SHOULDER ARANCINI served with red currant dressing & a mint leaf salad £6.25

GOLDBRICK CRISPY PANCAKES filled with chestnut, ricotta & watercress & a honey & lemon dressing (v) £5.50

“GFC” SPICED CHICKEN DRUMSTICK WITH red & white cabbage slaw & sweet corn mayonnaise £5.95

CRAB & BROWN SHRIMP FRITTER
with crunchy sea salad and a tomato & orange dressing £7.25

TRADITIONAL SCOTTISH CULLEN SKINK with a buttered wedge of white bread £6.95

OPEN FILO PARCEL with oyster mushrooms in garlic, smoked mozzarella & pesto mousse (v) £5.75

GOLDBRICK HOUSE SPECIALS

PAN FRIED OX TAIL & SMOKED BACON
with bone marrow & toasted brioche £6.50

THE BLOODY MARIE PRAWN COCKTAIL with tapenade sticks £7.95

Goldbrick House cannot guarantee that dishes are free from nuts as certain dishes that do contain nuts are prepared in the same kitchen. Fish dishes may contain bones. Game may contain shot.

An optional 10% service charge is added to all bills.

MAINS

RABBIT, MUSHROOM & TARRAGON PIE

served with butter spring greens

£16.50

ROASTED DUCK LEG on haricot beans with spinach & smoked sausage fricassee & roasted plum gravy

£15.95

PAN FRIED FILLET OF SALMON with char grilled beetroot, sauteed Parisian potatoes, broad beans & chervil butter sauce

£14.25

GRILLED LEMON SOLE in a broth of carrots, shallots, celery, white wine & shellfish stock with puff pastry, prosciutto & lemon rouille

£15.50

HERB CRUSTED CHICKEN BREAST with tomato & tarragon gnocchi, roasted red onions & parmesan sauce

£14.50

SLOW ROASTED SWEET POTATO with feta, black olive & pine nut quinoa and a tomato & port sauce (v)

£14.95

OSSO BUCO in garlic jus with mini fondant potatoes & roasted baby vegetables

£17.95

CAULIFLOWER, HAZELNUT & GRUYERE PEARL

BARLEY RISOTTO with crispy sage leaves (v)

£13.25

**GOLDBRICK HOUSE 10^{oz} 28 DAY DRY AGED RIB
EYE STEAK** (*sourced from Nigel Buxton's butchers*) with triple
cooked potato wedges, herb & garlic dressing & tomato compote £24.95

CATCH OF THE DAY- 24 hours from sea to plate
(*Ask your waiter for today's catch and day boat name*) POA

GOLDBRICK HOUSE SPECIALS

LAMB RUMP, LEMON & THYME WELLINGTON
with juniper dumplings & roasted salsifi with tender stem broccoli
& balsamic jus (*Served med rare*) £19.95

CLASSIC MOULES MARINIÈRE

OR MUSSELS COOKED IN CIDER WITH LEEKS & APPLE
served with French fries £16.50

SIDE ORDERS: £3.00

Roast red cabbage mash
Pan fried new potatoes with bacon
Crispy salad leaves with parmesan
Minted peas and pearl onions
Creamed white cabbage and toasted almonds
Chunky potato wedges

*Goldbrick House cannot guarantee that dishes are free from nuts as certain dishes that do contain nuts are prepared in the same kitchen. Fish dishes may contain bones. Game may contain shot.
An optional 10% service charge is added to all bills.*

PUDDINGS

POPCORN & MARSHMALLOW RICE PUDDING with crumbled chocolate cookies	£5.50
PEANUT BUTTER CRÈME BRULÉE with homemade jammy dodgers	£5.50
SCOTCH WHISKY & OAT CHEESECAKE with winterberry compote & ginger snaps	£6.50
CHOCOLATE TIRAMISU with pistachio ice cream	£7.25
SELECTION OF HOMEMADE ICE CREAMS & SORBETS <i>(please ask your server for today's selection)</i>	£4.95
CHEF'S SELECTION OF BRITISH CHEESES served with seasonal chutney, grapes & homemade crackers	£7.50

GOLDBRICK HOUSE SPECIALS

KIWI PAVLOVA with almond nougat	£6.25
STICKY TOFFEE PUDDING with banana ice cream	£5.50

*Goldbrick House cannot guarantee that dishes are free from nuts as certain dishes that do contain nuts are prepared in the same kitchen.
An optional 10% service charge is added to all bills.*

WHY NOT ENJOY A GLASS OF DESSERT WINE WITH YOUR PUDDING?

DESSERT WINE LIST

	Glass	Bottle (75ml)
Late Harvest Muscat, Tabalí, Limarí Valley, Chile, 2010 (375ml)	£3.25	£16.00

The north of Chile just south of the Atacama Desert might not be where you would expect to find good vineyards. Thankfully the Pacific Ocean provides a cooling breeze which helps Tabalí produce this very drinkable dessert wine from Pink Muscat grapes.

Monbazillac, Domaine de Grange Neuve, Bergerac, France, 2009 (500ml)	£4.50	£28.00
--	-------	--------

Predominately Sémillon but with a touch of Muscadelle and Sauvignon Blanc this wine is full of marmalade and ripe nectarine due to the noble rot (botrytis) that reduces the amount of water in the grapes leading to a beautifully rich wine.

Sauternes, Ginestet Classique, Bordeaux, France, 2011 (500ml)	£5.00	£32.00
---	-------	--------

The most famous dessert wine is that made around the town of Sauternes in the Graves section of Bordeaux. Like all good wines from this corner of the world there is a superb balance of sweetness and zest from the acidity.

DRINKS

COFFEE:

Americano £2.00
Flat White £2.00
Cappuccino £2.10
Latte £2.20
Espresso Single £1.90/ Double £2.20
Macchiato £2.00

TEAS:

Suki Loose Leaf Tea £2.40
English Breakfast, Earl Grey, Peppermint,
Camomile, Red Berry, Green, Rooibos

COGNAC/ARMAGNAC 25ML:

Landy V.S £3.00
Baron de Sigognac Armagnac 10yo £4.50
Courvoisier Exclusif £4.60
Pierre Ferrand 1st Cru Ambre £4.60
Pierre Ferrand Selection de Anges £12.00
Leyrat XO (Elite Fins Bois) £14.00
Courvoisier XO £15.00
Martell XO £17.00
Hennessy Paradis £30.00

CALVADOS 25ML:

Daron Fine Calvados £3.00
Somerset Cider Brandy 3yo £3.20
Somerset 10yo Apple Brandy £4.50
Daron XO Extra Calvados £6.00

SCOTCH WHISKEY BLENDS 25ML:

Cutty Sark £3.00
Naked Grouse £4.00

SCOTCH WHISKEY SINGLE MALT 25ML:

Glengoyne 10yo Highland Malt £4.00
Bowmore 12yo, Islay Malt £4.40
Aushentoshen 12yo, Lowland Malt £4.40
Jura Superstition, Highland Malt £4.50
Highland Park 12yo, Highland Malt £4.60

SCOTCH WHISKEY SINGLE MALT 25ML:

Glenkinchie 12yo, Lowland Malt £4.60
Macallan Gold, Speyside Malt £4.80
Glenrothes Select Reserve £4.80
Talisker 10yo, Isle of Skye Malt £5.00
Laphroaig 10yo, Islay Malt £5.00
Dalmore 12yo, Highland Malt £5.20
Springbank 10yo, Campbell Town Malt £5.20
Lagavulin 16yo, Islay Malt £6.00
Glanfarclas 15yo, Speyside Malt £6.50
Ardbeg Uigeadail, Islay Malt £7.50
Balvenie 15yo Single Barrel, Speyside Malt
£8.50
Highland Park 18 Year Old, Highland Malt
£9.00

IRISH WHISKEY 25ML:

Jamesons £3.00
Redbreast 12yo £5.50

LIQUEURS 25ML:

Amaretto di Saronno £3.00
Cointreau £3.00
Illyquore Coffee Liqueur £3.00
Tosolini Limoncello £3.00
Tuaca £3.00
Gailliano L'Authentico £3.00
Gailliano Ristretto (Coffee) £3.50
Drambuie £3.50
Pierre Ferrand Dry Curacao £3.50
Baileys (50ml) £4.20

APERITIFS/PASTIS

Aperol £2.00
Amer Picon Club £2.50
Suze £2.50
Campari £3.00
Ricard Pastis £3.00
Chartreuse Yellow £5.00
Chartreuse Green £5.50
Pernod Absinthe £6.00

Goldbrick House for Business

All rooms at Goldbrick House are quiet, clean and comfortable, encouraging focused meeting space and an ideal setting for creative thinking and relaxed discussion. Corporate packages and events are a brilliant way to get colleagues together for something a bit different.

A few of the ever growing portfolio are listed here:

Delegate Cocktail Training

Wine Tastings Sport event viewing (use of the LCD screens)

BBQ networking

Food and Wine pairing

Facilities:

LCD screen with connector cable

Projector with connector cable

Flip charts and pens available

Free Wi-Fi access

Private Rooms

The Library & The Study are subtly converted Georgian rooms with the original fireplaces, doors, and floorboards. Ideal for an intimate private dinner or a large drinks party for up to 100 guests!

Whatever the occasion, Goldbrick Houses will exceed your expectations. Uniquely decorated and independently owned, Goldbrick House brings a new dimension to bespoke bookings.

Weddings / Functions / Delegate Away Days / Corporate Functions / Celebrations / All aspect of bespoke hospitality. We have a dedicated events team that can be reached email / phone -

Monday to Friday 9am - 6pm

info@goldbrickhouse.co.uk 01 17 945 1950