

## The Brick Yard 'Bottle Shop'

Thursday – Saturday 5–10pm

Food served 530–9

### Snacks

Queen Gordal olives £4

Sourdough, whipped butter £4

Padron peppers £5

Rosemary salted potatoes, parmesan and garlic dip £6

Spanish tomato bread £5

### Small Plates

Laverstoke Farm British Buffalo mozzarella, nduja jam, sundried tomato, charred courgette £12

Jamon and Manchego croquettes £9

Bikini, toasted sourdough, melting Manchego, quince £9

Honey and orange glazed boneless chicken wings, toasted sesame £10

Cave aged cheddar and leek fondue, toasted sourdough, £11

Truffled potato croquettes, fried quails egg, caviar £12

Baked spicy crab and queenie scallop, gruyere cheese, garlic & lemon gratin £14

Mackerel and horseradish pate, pickled cucumber, melba toast £10

Pisto stuffed piquillo peppers, torched vegan feta £9

### Charcuterie & Cheese

Cornichons, caper berries and chutney

**Sauisson Salami**, Cobble Lane Charcuterie, London

**Venison Salami**, Great Glen Charcuterie, Scotland

**Bresaola**, Italy

**Chorizo Iberico Belotta**, Spain

**Serrano Ham**, Spain

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**Clara Goats cheese**, Layered in ash, creamy and buttery in flavour, lemony notes

**Old Winchester** 20 months matured, caramelised smoky and strong

**Pitchfork, 12 Months Matured** Award-winning cheese, creamy and succulent with a full-bodied flavour

**Montagnolo**, Affine triple cream cheese blue from Germany

**Baron Bigod**, Fen Farm Dairy, British Brie-De-Meaux style soft cheese

Choose any 6 £20

Full Selection £28

Menu available Thursday to Saturday 530–9pm

Please let us know if you have any dietary requirements or allergies

Tag us on Instagram @the.brick.yard

www.thebrickyardbrighthouse.co.uk

## The Brick Yard Wine/Cocktails

### White Wines

	175ml	/	Bottle
Organic Pinot Grigio, Iingeno, Italy	£5.50		£22
Sauvignon Blanc, Southern Lights, New Zealand	£8.00.		£29
Just Fucking Good White, Neilman, Spain			£34
Albarino, Pazo de Mirasoles, Spain			£25
Ponte de Lima,Vino Verde, Portugal			£30
Aquarius Marsanne, Viognier, Australia			£26
Is This It? Gruner Veltliner Hungary			£29

### Red Wines

Montepulciano, La Deliziosa, Italy	£5.50.		£22
Organic Malbec, Bodegas Alto Landon, Spain	£8.00.		£29
Just Fucking Good Red, Neilman, Spain			£34
Rioja, El Meson Crianza, Spain			£26
Bella Luna Nero D'Avola, Australia			£29
Pinot Noir, The Rivers End, South Africa			£30
Merlot/Cabernet/Syrah, Bistro Chic, France			£26

### Rose

Sauvignon Rose, Wave Rider, New Zealand	£7.00.		£28
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### Prosecco

Paloma, Prosecco, Italy	£6.00.		£30
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### Champagne

Moet & Chandon, France			£70
Rose Moet & Chandon, France			£75
Veuve Cliquot, France			£85

\*All of our wines are available to go at take-out prices\*

### Cocktails

Espresso Martini  
Passionfruit Martini  
Mojito  
Elderflower Collins  
Kumquat Margarita  
Lychee Martini  
Amaretto Sour  
Chambord Bramble  
Old Fashioned

£8.50 each  
Two for £15