

LUNCH AND
PRE THEATRE

12 - 7PM

BRIC

BAR + KITCHEN

1 COURSE - £9.95
2 COURSE - £11.95
3 COURSE - £13.95

LET'S BEGIN

CRISPY SQUID

tartare sauce

STICKY ALE CHICKEN WINGS

pepper jam

PORK BELLY

cider glaze

GARLIC MUSHROOMS v

toasted farmer bread

STUFFED POTATOES, BACON & CHEESE

sour cream

WHITE ONION SOUP v

welsh rarebit

MAINS

SUPER FOOD SALAD v

*leaves, broccoli, fennel, avocado,
butternut squash, grilled courgette
nuts & seeds, lime oil*

BATTERED HADDOCK

*duck fat chips, mushy peas
& tartare sauce*

GRILLED SPICED HALF CHICKEN

*garlic potato & rocket &
cherry tomato salad*

SLOW COOKED STEAK & ALE PIE

mash, gravy & vegetables

TUNWORTH CHEESE & CAMELIZED BEETROOT OPEN TART v

mixed leafs salad

CAESAR SALAD

*cos, grilled chicken, croutons,
parmesan & Caesar dressing
ADD CHICKEN - £2*

OVEN BAKED SALMON

*samphire, crushed new potato,
tomato & caper dressing*

GRILLED 10oz RUMP STEAK

*duck fat chips, herb butter
and salad (supplement £4)*

PAN FRIED CALVES LIVER & CRISPY STREAKY BACON

*mash potato, red onion marmalade
& gravy*

BRAISED OX CHEEK v

*fondant potato, root vegetable
and red wine jus*

BACON AND CHEESE BURGER

beef patty, streaky bacon melted cheese

SOMETHING EXTRA

ALL £3

SWEET POTATO WEDGES ■ MIXED VEGETABLES ■ ONION RINGS ■ GARLIC BREAD ■ MIXED LEAVES SALAD ■ GARLIC POTATO

GUILTY PLEASURES

ALL BERRIES CHEESE CAKE

raspberry jelly

BRIC'S SUNDAE

*ice cream, toasted meringue,
berries & cream*

BURNT CREAM

wild berry compote

BANOFFEE PIE

hazelnut crumb

MELTING CHOCOLATE

PUDDING

vanilla ice cream

TRIO OF SORBET

lemon, raspberry & orange

All prices are in pounds sterling & inclusive of VAT at the prevailing rate.

For those with special dietary requirements or allergies who may wish to know more about ingredients used, please ask a member of the team.