

Welcome to

BRICKWORKS

Where bold flavours, quality ingredients
and great company come together.

Whether you're here for a leisurely
brunch, a quick bite, or something to
share, our menu is designed to bring
people together.

With expertly made cocktails and a
selection of dishes from small plates
to grilled specialties cooked before
your eyes, there's plenty to tempt
every appetite.

**Dive in, explore the menu and let us
serve you something special.**

BRUNCH

Served until 15:00

Toasted sourdough topped with your choice of either:

Smoked salmon, avocado, poached eggs 14.50

Roasted mushrooms, sautéed spinach, poached eggs **V** 11.50

Streaky bacon, slow roasted plum tomatoes, poached eggs 12.00

Grilled bacon or pork sausages in a toasted sourdough roll 6.50

Shakshuka eggs, tomato, peppers, onions, crumbled feta, natural yoghurt, toasted sourdough **V** 13.50

Porridge 7.50

Your choice between milk and non-dairy milk, served your way.

Top it off with two of the following:

sunflower seeds **VE**

pumpkin seeds **VE**

chopped walnuts **VE**

chopped apricots **VE**

berry compôte **VE**

honey **V**

apricot jam **VE**

Warm pancakes with your choice of topping:

fresh berries, Greek yoghurt, honey **V** 11.50

streaky bacon, whipped butter, maple syrup 13.50

FOCACCIA SANDWICHES

Come a casa Mortadella, burrata, pesto, pistachio	11.50
Carnegie Pastrami, provolone, Dijon mustard, gherkins	12.50
Campagnola Grilled Mediterranean vegetables, burrata, pesto, rocket V	11.00
Pollo loco Buffalo chicken tenders, slaw, chipotle	11.50

BRUNCH COCKTAILS

Bloody Mary Vodka Tomato Lemon Spices <i>Brunch's best friend</i>	10.50
Virgin Mary 0% available	6.50
Morning Margarita Tequila Orange Hibiscus Lime Grapefruit <i>A bright and zesty wake-up call</i>	10.50
Fresh OJ Mimosa Orange Prosecco <i>Always a good idea</i>	10.50

S M A L L P L A T E S

Crispy chicken tenders, chipotle mayonnaise	9.50
Prawn and crayfish cocktail, Marie Rose sauce, brown bread and butter	12.50
Leek, potato and pea soup, salsa verde, focaccia croute VE	8.00
Tempura vegetables, soy, sweet chilli, lime and coriander dipping sauce VE	8.50
Salt and pepper fritto misto, lemon, aioli	9.50
Twice baked mature Cheddar soufflé, wilted spinach, mustard cream V	10.00
Pan-fried king prawns, white wine, garlic and parsley butter	13.50
Burrata, heirloom tomatoes, focaccia croutes, rocket and basil dressing V	9.00
Scotch egg, wholegrain mustard mayonnaise	10.00

B A R B I T E S

Frickles, ranch dip V	8.00
Halloumi fries, flame roasted tomato relish V	8.50
Crispy chicken tenders, chipotle mayonnaise	8.50
Waffle fries, barbecue sauce VE	7.75
Focaccia, Gordal olives, olive oil, balsamic vinegar V	8.00

L A R G E P L A T E S

Fish pie, smoked haddock, salmon, hake, king prawns, Coastal Cheddar mash topping, steamed tenderstem broccoli	20.00
Cauliflower and mushroom pie, steamed tenderstem broccoli V	18.00
Brickworks burger, beef patty, streaky bacon, melted Coastal Cheddar, burger sauce, sourdough bun, chips	18.50
Halloumi burger, grilled Mediterranean vegetables, flame roasted tomato relish, sourdough bun, chips V	18.50
Fish and chips, lightly battered fish, chips, peas, tartare sauce	20.00
Chicken schnitzel, Parmesan and herb crumb, garlic and parsley butter, rocket and shaved Parmesan salad, chips	18.50

S A L A D S

Caesar salad, baby gem lettuce, anchovies, soft boiled egg, sourdough croutes, shaved Parmesan, creamy Caesar dressing	13.00
Rainbow bowl, salad leaves, beetroot, mango, watermelon, peppers, pickled pink onions, cherry tomatoes, cucumber, avocado, edamame beans, quinoa, brown rice, French dressing VE	14.00
add chicken, salmon or halloumi V	6.00

G R I L L S

Our grills are served with your choice of one side dish and either a sauce or butter.
*Dinner-inclusive guests can choose from our premium grills for a supplementary charge of £10.

8oz Black Angus sirloin steak	33.00
10oz Black Angus rib eye steak	37.00
7oz Black Angus fillet steak	40.00
11oz Salt and pepper pork tomahawk	28.00
Chicken fillet, lemon and garlic	24.00
Salmon	26.00
Sea bass	24.00

S A U C E S

peppercorn
béarnaise
Diane
white wine and lemon

B U T T E R S

garlic and parsley
blue cheese and rosemary
lemon and coriander
sun blush tomato and basil pesto

Add grilled king prawns	6.00
Add two free-range fried eggs	4.00

S I D E S

Chips, Maldon sea salt VE	6.00
Creamed spinach V	7.00
Tunworth cheese mash V	7.00
Tenderstem broccoli, toasted almonds and lemon oil VE	7.00
Roasted field mushrooms, garlic and parsley butter V	6.50
Harissa and honey roasted carrots V	7.00
House battered onion rings V	7.00
Mac and cheese, Parmesan and herb crumb	6.50
Mixed leaf and soft herb salad, house dressing VE	6.00
Heirloom tomato and red onion salad, sherry vinegar dressing VE	6.50

DESSERTS

Crème brûlée, homemade butter shortbread V	8.00
Lime and pepper marinated carpaccio of pineapple, coconut ice cream, coconut crisps, pomegranate molasses VE	8.50
Sticky toffee pudding, toffee sauce, honeycomb and clotted cream ice cream V	8.50
Chocolate brownie, Madagascan vanilla ice cream, chocolate sauce V	8.50
Baked Madagascan vanilla cheesecake, black cherry relish V	8.50
Trifle, Italian sponge, spiced rum, vanilla custard, berries, Chantilly cream V	8.50
Ice creams:	7.50
chocolate and sea salt – Yorkie chocolate chunks V	
strawberry – strawberry sauce, fresh strawberry slices V	
Madagascan vanilla – sugar sprinkles V	
honeycomb and clotted cream – honeycomb pieces V	
Sicilian lemon – crushed meringue V	
coconut – toasted coconut shavings VE	

LIQUEUR COFFEES

Rum Royale V	10.00
Baileys Cream V	10.00



Scan here to view
calorie menu

V Vegetarian VE Vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes from our GRILLS section when guests are dining as part of a dinner inclusive package. The section carries an additional charge of £10, which includes the dish, a side and a sauce or butter. Your dinner inclusive package includes a starter and main from our main menu. Side dishes and desserts are not included and will therefore be billed separately along with any dish supplement charges.

CLASSIC COCKTAILS

Daiquiri	10.50
Rum Lime Sugar Fresh Fruit	
<i>A crisp and zesty classic that's as refreshing as a sea breeze and dangerously easy to sip.</i>	
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Mojito	10.50
Rum Lime Mint Soda	
<i>The ultimate tropical thirst-quencher.</i>	
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Long Island Iced Tea	11.00
Vodka Gin Rum Tequila Citrus Cola	
<i>A powerhouse of spirits with a citrusy punch and a cola finish - this one doesn't mess around.</i>	
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Pornstar Martini	11.00
Vodka Passion fruit Vanilla Pineapple Prosecco	
<i>A seductive blend of sweet and tart, a tropical escape in a glass, with a bubbly kiss to finish.</i>	
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Espresso Martini	10.50
Vodka Coffee Chocolate	
<i>A caffeinated kick with rich chocolate notes.</i>	
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French Martini	10.50
Vodka Vanilla Pineapple Raspberry Lime	
<i>A sophisticated and subtly sweet delight, with a hint of raspberry.</i>	
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Cosmopolitan	10.50
Vodka Orange Cranberry Lime	
<i>Sharp, sassy and effortlessly chic - perfect for any night worth remembering.</i>	
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Old Fashioned	11.00
Bourbon Demerara Coconut Bitters	
<i>Deep, smooth and seriously sophisticated.</i>	
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Negroni	10.50
Dry Gin Bitter Orange Sweet Vermouth	
<i>Like a perfectly tailored suit with a rebellious streak.</i>	
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COCKTAIL CREATIONS

Joven Havana Aged Rum Lemon Elderflower Lemonade <i>Summer in a glass with a Cuban twist.</i>	10.50
The Paddington London Dry Gin Orange Pineapple Marmalade Honey <i>A cheeky blend of citrus and sweetness with a dash of marmalade magic.</i>	11.00
Bumbo Old Fashioned Spiced Rum Rye Bitters Brown Sugar <i>An old classic with a pirate's soul.</i>	11.00
Mango Margarita Tequila Lime Mango Chilli <i>A mango fiesta with a fiery kick.</i>	11.50
Royal Refresher Vodka Elderflower Cucumber Mint Lemon Sparkling Wine <i>A garden party in a glass.</i>	10.50
Champagne Spritz Rum Coconut Orange Grapefruit Champagne <i>Bubbly, tropical and a little bit indulgent - just the way a spritz should be.</i>	11.00
Salted Caramel Espresso Vodka Coffee Salted Caramel <i>Like your morning coffee but way more fun.</i>	10.50

SOBER SIPS

Virgin Refresher Mint Cucumber Elderflower Lime Apple Soda <i>Light, floral and oh-so-refreshing.</i>	5.50
Pineapple Mint Fizz Pineapple Lime Mint Soda <i>Sunshine in a glass, no passport required.</i>	5.50
Citrus Cooler Orange Lemon Lime Honey Soda <i>A citrus explosion with a hint of sweetness.</i>	6.00
Classic Virgin Mojito Lime Mint Sugar Apple Soda <i>A crisp, cooling classic with a touch of sweetness.</i>	6.50

W H I T E

175ml

250ml

Bottle

Rich, indulgent and complex

Inkosi, Chenin Blanc

8.50

10.75

29.00

Western Cape, South Africa / 12.5% **V**

Aromatic guava and orange blossom jump from the glass – this Chenin Blanc is dry with a hint of sweetness from the ripe apples, peaches and a hint of orange peel.

Down Under, Chardonnay

10.00

12.50

34.00

SE Australia / 11.0% **VE**

Crisp, lively and bright, this citrus scented Chardonnay is well balanced, with tropical fruit and melon.

Fresh, dry and full of aromatic character

I Castelli, Pinot Grigio, DOC

9.50

12.25

33.00

Delle Venezie, Italy / 12.0% **VE**

Lovely, opulent aromas of grapefruit and peach follow through to a lithe body, with an abundant melon and apple on the finish.

Akarana, Sauvignon Blanc

12.50

16.00

43.00

Waipara, New Zealand / 12.5% **V**

This is ripe, intense and deliciously elegant with layers of gooseberry, passion fruit and lime leaf, citrus layers add structure along with a pronounced minerality and floral finish.

Aromatic and zesty

La Soraia, Gavi, DOCG

12.00

15.25

41.00

Piedmont, Italy / 12.5% **V**

Expect floral notes, with hints of pineapple, apricot and peach. Textured, dry and seriously good.

Foncastel, Picpoul de Pinet

44.00

Languedoc, France / 13.0%

Intense minerality and a zippy, clean, fresh lemon, peach and melon that work together to deliver a long refreshing finish.

Dry and delicate

Domaine Dupre, Chablis

47.00

Burgundy, France / 13.0% **VE**

Crisp ripe orchard fruit with tension and citrus acidity on the palate, before a mineral finish which is the hallmark of good Chablis.

R E D

175ml 250ml Bottle

Modern, bright and fruit forward

Central Monte, Merlot

Central Valley, Chile / 13.0% **V**

8.75 11.00 30.00

A ruby red, soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit cake.

Balauri, Pinot Noir

Banat, Romania / 12.5% **VE**

9.25 11.75 32.00

Light, soft and welcoming nose of autumn fruits. Soft, smooth and spicy flavours throughout with generous soft red fruit flavours and a lovely elegant finish.

Big and bold

Sant' Ilario, Chianti, DOCG

Tuscany, Italy / 13.0% **VE**

10.75 13.75 37.00

Fruity notes of red and black fruit, cherries, strawberries and blackberries are accompanied by delicate balsamic and herbal aromas and a spicy undertone.

Franschhoek Cellar, Cabernet Sauvignon

Western Cape, South Africa / 13.5% **VE**

11.00 14.00 38.00

Concentrated with blackcurrant and violet leading into a smooth palate of mulberry fruit with a lingering and juicy intensity.

Piedra Negra, Organic Malbec

Uco Valley, Argentina / 14.0% **VE**

11.50 14.75 40.00

A real trend-setter, excellent plum fruit, black forest and a wonderful structure with fig flavours on the long finish.

Complex and warming

Wakefield Estate, Shiraz

Clare Valley, Limestone Coast, Australia / 14.5% **V**

46.00

Lush black fruits coupled with touches of woodspice, liquorice and cassis follow through to a delicious, velvety finish.

Vina Cerrada Reserva, Rioja

Rioja, Spain / 14.0% **VE**

49.00

Silky, mature red fruits, freshness, truffle and walnut complexity.

R O S É

175ml 250ml Bottle

I Castelli, Rosé Pinot Grigio, DOC

8.75 11.00 30.00

Delle Venezie, Italy / 12.0% **VE**

Slightly mineral, soft and persistent with fruity notes and light aromatics.

White Rose, Zinfandel Rosé

9.50 12.25 33.00

California, USA / 9.5%

Quite the most delicious mix of watermelon and cherry with a delectable sweetness.

L'Oasis, Rosé

42.00

Provence, France / 13.0%

Pretty scent of crushed strawberries, peach, rose-water and orange blossom. Delicate summer berry fruits balanced by citrus zest and a deliciously creamy finish.

S P A R K L I N G

125ml Bottle

Famiglia Botter, Prosecco Extra Dry, DOC

7.50 37.00

Veneto, Italy / 10.5% **VE**

Citrus fruit aromas and a hint of peach on the palate. Soft and smooth with a delicate mousse.

Famiglia Botter, Prosecco Extra Dry, DOC 20cl

10.00

Veneto, Italy / 10.5% **VE**

Citrus fruit aromas and a hint of peach on the palate. Soft and smooth with a delicate mousse.

Famiglia Botter, Prosecco Rosé

37.00

Veneto, Italy / 10.5% **VE**

Expressive nose with aromas of red fruits, strawberries and raspberries. On the palate, fruity and fresh with a nice, delicate finish.

Chapel Down, Sparkling Bacchus

61.00

Kent, UK / 12.0%

Fresh apples, lemons and light grassy notes, all wrapped up with a subtle fizz.

Moët and Chandon, Brut NV

77.00

Champagne, France / 12.5% **VE**

Still the best selling non-vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.

Spirits, beers, soft and hot drinks are available upon request.

Please speak to a member of our team for more information.

V Vegetarian **VE** Vegan

Adults need around 2000 Kcal per day. 125ml wine measurements are available on request. All prices are inclusive of VAT at the current rate. Please speak to a member of our team for more information. A discretionary 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. Please note that ABV is subject to change.