

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>	11.00
Virgin Mary 0% available	6.50
Morning Margarita Tequila Orange Hibiscus Lime Grapefruit <i>A bright and zesty wake-up call</i>	11.00
Fresh OJ Mimosa Orange Prosecco <i>Always a good idea</i>	11.00

SMALL PLATES

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

BAR BITES

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
Prawn, crab and chilli linguine, white wine, garlic, cream, fresh herbs	18.00
Sri Lankan cauliflower, lentil, tomato and coconut dahl, coriander, chilli, basmati rice VE	17.00
add chicken	6.00
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
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

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	

DESSERT COCKTAILS

Salted Caramel Espresso Martini	11.00
Chocolate Old Fashioned	11.00



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	11.00
Rum Lime Sugar Fresh Fruit	
A crisp and zesty classic that's as refreshing as a sea breeze and dangerously easy to sip.	
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Mojito	11.00
Rum Lime Mint Soda	
The ultimate tropical thirst-quencher.	
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Long Island Iced Tea	11.50
Vodka Gin Rum Tequila Citrus Cola	
A powerhouse of spirits with a citrusy punch and a cola finish - this one doesn't mess around.	
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Pornstar Martini	11.50
Vodka Passion fruit Vanilla Pineapple Prosecco	
A seductive blend of sweet and tart, a tropical escape in a glass, with a bubbly kiss to finish.	
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Espresso Martini	11.00
Vodka Coffee Chocolate	
A caffeinated kick with rich chocolate notes.	
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French Martini	11.00
Vodka Vanilla Pineapple Raspberry Lime	
A sophisticated and subtly sweet delight, with a hint of raspberry.	
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Cosmopolitan	11.00
Vodka Orange Cranberry Lime	
Sharp, sassy and effortlessly chic - perfect for any night worth remembering.	
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Old Fashioned	11.50
Bourbon Demerara Coconut Bitters	
Deep, smooth and seriously sophisticated.	
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Negroni	11.00
Dry Gin Bitter Orange Sweet Vermouth	
Like a perfectly tailored suit with a rebellious streak.	
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COCKTAIL CREATIONS

Joven Havana Aged Rum Lemon Elderflower Lemonade Summer in a glass with a Cuban twist.	11.00
The Paddington London Dry Gin Orange Pineapple Marmalade Honey A cheeky blend of citrus and sweetness with a dash of marmalade magic.	11.50
Bumbu Old Fashioned Spiced Rum Rye Bitters Brown Sugar An old classic with a pirate's soul.	11.50
Mango Margarita Tequila Lime Mango Chilli A mango fiesta with a fiery kick.	12.00
Royal Refresher Vodka Elderflower Cucumber Mint Lemon Sparkling Wine A garden party in a glass.	11.00
Champagne Spritz Rum Coconut Orange Grapefruit Champagne Bubbly, tropical and a little bit indulgent - just the way a spritz should be.	11.50
Salted Caramel Espresso Vodka Coffee Salted Caramel Like your morning coffee but way more fun.	11.00

SOBER SIPS

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

Off-dry, bursting with citrus and pineapple aromas; well balanced with a refreshing, clean finish.

Entreflores, Albariño

12.75

16.25

44.00

Rías Baixas, Spain / 12.5% **VE**

An intense, complex white with flavours of pineapple, lemon verbena and white flowers.

Down Under, Chardonnay

10.00

12.50

34.00

South Eastern Australia / 11.0% **VE**

Classic zesty lemon and apple aromas; flavours of white peach and pear burst on the palate.

Domaine de La Baume, Viognier

47.00

Pays d'Oc, France / 13.5% **V**

Golden and rich with notes of white pepper, fresh peach and juicy apricot; intense and full-flavoured.

Joseph Pascal, Puligny-Montrachet, Chardonnay

95.00

Côte de Beaune, Burgundy, France / 13.0% **V**

Wonderfully elegant, not overly oaked, concentrated fruit with butterscotch and hazelnut notes.

Pouilly-Fuissé, Caves Loches

55.00

Burgundy, France / 13.5% **V**

A light golden green with a floral and citrus fruit focused nose evolves into a silky smooth palate with toasty undertones and almond flavour.

Fresh, dry and full of aromatic character

Long White Cloud, Sauvignon Blanc

12.50

16.00

43.00

Marlborough, New Zealand / 10.5% **VE**

Crisp citrus alongside riper stone fruit; deliciously fresh and well balanced.

Eshcol, Trefethen Family Vineyards, Chardonnay

55.00

Oak Knoll, Napa Valley / 13.5%

Estate-grown Chardonnay from Trefethen's Oak Knoll vineyard, partially oak-fermented and barrel-aged for nine months, delivering layered apple and tropical fruit with subtle oak richness and a smooth finish.

Cloudy Bay, Sauvignon Blanc, Marlborough

65.00

Marlborough, New Zealand / 13.5% **V**

The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.

W H I T E

175ml

250ml

Bottle

Fresh, dry and full of aromatic character

I Castelli, Pinot Grigio

Delle Venezie, Italy / 11.0% **VE**

9.50

12.25

33.00

Straw-coloured with delicate aromatics; fruity and fresh with minerality and a rounded texture.

J Moreau et Fils, Chablis Premier Cru, Vaucoupin

Burgundy, France / 13.0% **V**

70.00

A rich, full wine with beautifully rounded aromatic layers of apricot, mango and white tea complemented by a palate suggesting honey and hazelnut.

Sancerre, LaCheteau, Sauvignon Blanc

Loire, France / 12.5% **V**

60.00

Light and refreshing, with gooseberry, citrus and a mineral freshness.

Aromatic and zesty

Foncastel, Picpoul de Pinet

Languedoc, France / 13.0% **V**

12.75

16.25

44.00

Crisp and dry with notes of peach and melon; intense minerality and a zippy fresh finish.

Chapel Down, Bacchus

Kent, England / 12.0%

49.00

Grapefruit, gooseberry, passion fruit and floral notes on the nose; tropical fruits, nettles and crunchy acidity on the palate.

Dry and delicate

Domaine Dupré, Chablis

Burgundy, France / 12.5% **VE**

50.00

Fine, elegant nose with beautiful minerality and citrus; precise palate with a lingering finish.

Lago, Vinho Verde

Vinho Verde, Portugal / 10.0% **V**

10.75

13.75

37.00

Early-harvested brightness with tropical fruit and citrus; light, lively and refreshing.

Cascina Radice, Bricco de' Fiori, Gavi

Piemonte, Italy / 12.5% **V**

45.00

Crisp with soft floral notes; a peachy, aromatic finish.

Crazy Creatures, Grüner Veltliner

Kremstal, Austria / 12.5% **VE**

50.00

Refreshing flavours of tart lemon and stone fruit with a hint of white pepper; soft texture, gentle nuttiness and a long finish.

R E D

175ml

250ml

Bottle

Modern, bright and fruit forward

Balauri, Pinot Noir

9.25

11.75

32.00

Banat, Romania / 12.5% **VE**

Dark cherry, raspberry and cinnamon; soft, smooth and spicy with an elegant finish.

Central Monte, Merlot

8.75

11.00

30.00

Central Valley, Chile / 12.5% **V**

A bouquet of black cherries and red summer fruits.

Mommessin, Domaine de la Presle Fleurie

48.00

Beaujolais, France / 13.0% **V**

Aromas of violets and roses; light-bodied and elegant with raspberry and strawberry.

Spiced and structured

Gevrey-Chambertin 'Les Évocelles'

85.00

Burgundy, France / 13.5% **V**

Slightly toasted notes and subtle blend of concentrated red fruits, with hints of strawberry and raspberry, evolving into delicate vanilla tones.

Franschhoek Cellar, Cabernet Sauvignon

11.00

14.00

38.00

Western Cape, South Africa / 14.0% **VE**

Deep crimson; concentrated blackcurrant and violet leading to smooth mulberry with lingering intensity.

Viña Cerrada, Rioja Reserva

49.00

Rioja, Spain / 14.0% **VE**

Intense, spicy ripe cherry and plum with notes of tobacco, toffee, vanilla and wood.

Boschendal, Black Angus

68.00

Stellenbosch, South Africa / 14.0% **VE**

Full-bodied with black pepper and cherry on the nose and a rich and complex palate.

Sant'Ilario, Chianti Classico

10.75

13.75

37.00

Tuscany, Italy / 13.0% **V**

Violet, small red fruit and subtle spices; full and well-structured.

Patriarche Père & Fils, Nuits-Saint-Georges

80.00

Burgundy, France / 13.5% **V**

Concentrated nose with red ripe fruit aromas and rich woody tones. Well-structured, expressive, fine and elegant with a long finish.

Château Fargueirol, Vieux Chemin, Châteauneuf-du-Pape

66.00

Rhône, France / 14.5% **V**

Ripe aromas of liquorice, red fruit, chocolate and olive; dense dark-fruit palate with peppery spice.

R E D

175ml 250ml Bottle

Ripe, rich and smooth

Piedra Negra, Organic Malbec

11.50 14.75 40.00

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

Bright ruby; red summer fruits with a touch of black pepper.

Altocedro Reserve, Old Vine, Malbec

72.00

Uco Valley, Argentina / 13.5% **V**

Rich, dynamic wine with ripe dark fruit, plums and raisin; well-integrated tannins and complexity.

Scotto, Lodi Old Vine, Zinfandel

12.75 16.25 44.00

Lodi, USA / 13.5% **V**

Compact, intense forest-fruit nose; full-bodied palate.

Trefethen, Eshcol Red

62.00

Napa Valley, USA / 13.9% **V**

Bordeaux-style blend from the Main Ranch vineyard; dark berry, dried red fruit and spice.

Cantine Lizzano, Primitivo di Manduria

11.50 14.75 40.00

Puglia, Italy / 14.5% **V**

Ruby red with ripe plums, sour cherry, dried fruits and subtle sweet vanilla spice.

Groote Post, The Inheritance Merlot

75.00

Darling, South Africa / 14.0% **V**

Cherries and raspberries are dominant on the nose, followed by an alluring floral hint, vanilla, spice, and cedar notes.

Complex and warming

Wakefield Estate, Shiraz

46.00

Clare Valley and McLaren Vale, Australia / 14.5% **V**

Great fruit concentration with peppery savoury spice characters.

Monteci, Amarone della Valpolicella, Organic Classico

60.00

Veneto, Italy / 15.5% **V**

Intense ruby; full and velvety with aromas recalling ripe fruit, black-cherry jam and plums.

Manfredi, Barolo, Nebbiolo

60.00

Piedmont, Italy / 14.0% **V**

Aromas of dried fruit and leather; rich mouthfeel with good balance.

Trambusti, Brunello di Montalcino

60.00

Tuscany, Italy / 15.0% **V**

Most appreciated for its intense ruby red colour with slight garnet reflections, it is persistent in the nose with hints of durmast, elegant in the mouth.

Château d'Angludet, Margaux

95.00

Bordeaux, France / 13.0% **V**

Blackberries and freshly ground spice; restrained, chewy bramble fruit with creamy elegance.

R O S É	175ml	250ml	Bottle
I Castelli, Pinot Grigio Rosé Delle Venezie, Italy / 12.0% VE <i>Slightly mineral, soft and persistent with fruity notes and light aromatics.</i>	8.75	11.00	30.00
White Rose, Zinfandel Rosé California, USA / 9.5% <i>Ripe strawberry and raspberry aromas; very moreish.</i>	9.50	12.25	33.00
Sargaço, Vinho Verde, Rosé Vinho Verde, Portugal / 13.0% VE <i>Very fresh and fruity with hints of raspberries and wild strawberries.</i>	10.25	13.00	35.00
Whispering Angel, Côtes de Provence, Rosé Provence, France / 13.0% <i>Iconic pretty scents of crushed strawberries, peach, rose-water and orange blossom.</i>			49.00
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S P A R K L I N G	125ml		Bottle
Famiglia Botter, Prosecco Extra Dry, DOC Veneto, Italy / 10.5% VE <i>Intense and richly fruited with a supple mousse.</i>	7.50		37.00
Famiglia Botter, Prosecco Extra Dry, DOC 20cl Veneto, Italy / 10.5% VE <i>Intense and richly fruited with a supple mousse.</i>			10.00
Veuve Clicquot, Brut NV Champagne, France / 12.0% <i>World-famous; rich and creamy style with citrus and toasty notes.</i>			80.00
Chapel Down, Sparkling Bacchus England / 11.5% <i>English sparkling with aromas of pineapple, grapefruit and elderflower.</i>			61.00
Hambledon, Classic Cuvée, Rosé NV Hampshire, England / 12.0% <i>Chardonnay-led blend aged for a minimum of 45 months; aromas of wild strawberry and gentle vanilla.</i>			63.00
Moët and Chandon, Brut NV Champagne, France / 12.5% VE <i>Classic non-vintage Champagne with notes of green apple and citrus fruits.</i>			77.00
Bollinger, Special Cuvée Brut NV Champagne, France / 12.0% <i>Smooth and creamy fruit with elegance and finesse.</i>			90.00

LIQUEUR COFFEES

Irish with whisky. The no nonsense classic.	10.00
Calypso with Tia Maria®. A low-key exotic treat.	10.00
Highland with Drambuie®. Smooth, spiced, and definitely not a morning coffee.	10.00
Mexican with tequila. Unexpected and a little bit wild.	10.00

AFTER - DINNER SERVES

Limoncello	6.00
Amaro Montenegro	6.50
Disaronno	6.00
Cointreau Noir	7.00

**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 in Sterling and 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.