

# BRIX

## *While You Wait*

<b>Gordal Olives</b> - Burnt lime & rosemary (pb)	£5
<b>Parker House Rolls</b> - Orange sea salt & jalapeño butter	£6

## *Small Plates*

<b>Merguez Scotch Egg</b> - Fermented chilli mayo	£8
<b>Pig's Head Croquettes</b> - Mustard aioli	£8
<b>Fire-Roasted Bone Marrow</b> - Grilled bread, parsley & lemon	£9
<b>Charred Smoked Mackerel</b> - Basil & apple	£9
<b>Blistered Padrón Peppers</b> - Smoked chilli salt (pb)	£7
<b>Sweetcorn Fritter</b> - Jalapeño & garlic mayo	£7

## *Fire & Grill*

<b>BRIX Board (for 2 or 4)</b> - 500g beef short rib, bavette, merguez, charred Padrón peppers, chimichurri, dry-aged cheeseburger & bone marrow	£70 / £120
<b>Bavette Steak</b> - Black garlic butter	£21
<b>Ribeye Steak</b>	
300g	£26
600g Sharer	£48
<b>BRIX Burger</b> - Dry-aged beef patty, smoked cheddar, burnt onions, house pickles & chilli mayo	£16
Add fries	£4
<b>8-Hour Braised Short Rib</b> - Beef jus	£26
<b>Charred Monkfish Tail</b> - 'Nduja butter	£25
<b>Flame Roasted Aubergine</b> - Confit tomatoes (pb)	£14

## *Sides*

<b>Fries</b> - Smoked salt (pb)	£5
<b>Grilled Hispi Cabbage</b> - Garlic, chilli & romesco	£6
<b>Tenderstem Broccoli</b> - Crushed hazelnuts	£6

## *Sweet Stuff*

<b>Burnt Cheesecake</b> - Sour cherry	£9
<b>Charred Peaches</b> - Lime zest & coconut yoghurt (pb)	£9
<b>Sticky Toffee Pudding</b> - Vanilla ice-cream	£9