



## Group Menu £55 per person

### **BRIX Wings**

Buffalo / Bourbon BBQ / Honey & Garlic

### **Pulled Beef Mac n' Cheese**

with Wild Rocket and Truffled Olive Oil

### **Cider Battered Oyster Mushrooms (PB)**

with Chimichurri and roasted Beetroot Ketchup

### **Crispy Pork Belly Bites**

Spicy Honey Glaze and Pink Onions

## The BRIX Board

Grilled Cajun Prawns, Hanger Steak,  
BBQ Chicken Leg, Smoked Wild Boar Sausage,  
and Flame Roasted Corn on the Cob

served with Bone Marrow Butter,  
Homemade Pickles, and Beef Dripping Bread

### **Pan Fried Chalk Stream Trout**

Hispi Cabbage, Samphire, Saffron Aioli

### **Roasted Butternut Squash (PB)**

Pomegranate, Vegan Curd, and Salsa Rossa

### **60 Day Dry Aged Rib Eye on the Bone**

served with Peppercorn Sauce  
£15pp supplement

### **Crushed New Potatoes**

Scallions, Chicken Crackling

### **Beetroot & Apple Slaw (PB)**

### **Sweet Potato Pie**

Marshmallows & Candied Pecans

### **Chocolate Mousse**

Drunken Blueberries & Merinque

### **Selection of British Cheeses**

£5pp supplement

*(PB) plant based/vegan. Fish may contain bones. If you have any allergy or dietary requirements,  
please speak to a member of our staff. 12.5% discretionary service charge*