



BRIGHTHSMITH LUNCH MENU

SMALL PLATES

RED PEPPER HUMMUS (V)

With warm pitta bread

7

TANGY BBQ CHICKEN WINGS

Seasoned chicken wings served with sticky sauce, ranch dressing and celery sticks

5 Wings 9
10 wings 17

GOCHUJANG CAULIFLOWER WINGS (VG)

Lightly spiced cauliflower fritters, with Korean gochujang sauce and pea shoots

9

BLISTERED PADRON PEPPERS (VG)

With Vegan Nduja dip

9

CALAMARI HOOPS

Crispy calamari served with a citrus leaf and wasabi mayonnaise

10.5

NACHOS (V)

Beetroot and turmeric tortillas topped with jalapenos, cheese sauce, salsa, guacamole and sour cream

With Chicken 17

10

MINI CHORIZO

Four mini sausages tossed in honey and balsamic vinegar

8

SALADS

GREEK SALAD (V)

Mixed leaves, feta cheese, cherry tomato, cucumber and olives with herb dressing

With pitta and lamb kofta 20

15

SUPERFOOD SALAD

Quinoa with spinach, rocket, watercress leaves, paw paw, pineapple, pomegranate with a ginger & mint dressing topped with toasted seeds and grains

With Chicken 23
With Grilled Halloumi 21

16

CAESAR SALAD

Caesar salad with anchovies, topped with parmesan shavings and croutons

With Chicken 22
With Grilled Halloumi 20

15

SANDWICHES

BEETROOT FALAFEL WRAP (V)

Beetroot falafel with hummus, peepers and lettuce in a beetroot and chia tortilla

10

CLUB SANDWICH

Triple-deck toasted sandwich with smoked bacon, grilled chicken, lettuce, and a fried free range egg

18

JUMBO FISH FINGER SANDWICH

Three prime fish fingers with tartare sauce on buttered toasted farmhouse bread

19

VEGETARIAN CLUB SANDWICH (V)

Triple-deck toasted sandwich with chargrilled vegetables, mayonnaise, grilled halloumi cheese and a fried free range egg

18

All of our toasted sandwiches are served with chunky chips

LARGE PLATES

BUTTERMILK CAJUN CHICKEN BURGER

Crispy southern fried chicken fillet with ranch dressing, tomato and lettuce in a brioche bun

18

DIRTY BEEF BURGER

Two stacked beef patties with lettuce, tomato, pickles, burger relish, ranch dressing and an onion ring

18

COD AND FISH

Battered fresh cod fillet, served with mushy peas, chunky chips and tartar sauce

20.5

With Cheese 19.5

With Bacon 19

With Bacon and Cheese 20.5

With Cheese 19.5

With Bacon 19

With Bacon and Cheese 20.5

OVEN BAKED SEABASS

Herb marinated seabass fillet Mediterranean vegetable caponata served with basmati rice, ancient grains and lemon

22

SIDES

SEASONED WEDGES (VG)

5

SWEET POTATO FRIES (VG)

5

CHIPS (V)

5

V - Vegetarian
VG - Vegan

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team. Adults need around 2000 Kcal per day. All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.