## **APPETISERS**

MARINATED OLIVES

BREAD,OIL & BALSAMIC

£2

£2

# **STARTERS**

SOUP OF THE DAY CHICKEN LIVER PÂTÉ

STUFFED PEPPERS ©

SERVED WITH A FRESHLY BAKED ARTISAN BREAD ROLL.

SERVED WITH MELBA TOAST AND CHUTNEY.

BRIMMING WITH SEASONAL VEG. COUS COUS AND STILTON.

£4.50

£5

£4.50

## GARLIC & CHILLI PRAWNS 'POSH' PATTIE

SALMON SCOTCH EGG

SERVED ON A BED OF DRESSED LEAVES.

'Hull's own' with a BRIMBLE'S TWIST. SERVED WITH A HANDFUL OF OUR HOME MADE RUSTIC CHIPS AND AIOLI.

CHEF'S CONTEMPORARY TAKE ON A TRADITIONAL FAVOURITE.

£5

£5

£5

# **PLATTERS**

## PLOUGHMAN'S

SEA FOOD CALAMARI, PRAWNS, WHITEBAIT,

APPLEWOOD, BRIE, CHEDDAR, GALA PIE, PICKLE, CRUSTY BREAD, GRAPES, APPLE, CELERY, HAM

SCAMPI, SMOKED SALMON, CRUSTY BREAD,

LEMON DIP, TARTARE SAUCE.

£11/18

# Vegetable 🖱

£9/16

LIC BREAD, STUFFED PEPPERS, ONION RINGS, WEDGES, SAUCE OF CHOICE, GARLIC MUSHROOMS, NACHOS, DIP.

SPICY

CHICKEN WINGS, WEDGES, CAJUN ONION RINGS, NACHOS, SALSA, GUACAMOLE, SOUR CREAM, DEEP FRIED STUFFED JALAPEÑOS & SPICY GOUJONS.

GOING SOLO/ BIG ENOUGH TO SHARE.

denotes vegetarian dishes. All Products may contain traces of nuts

## MAINS

# HALLOUMI/GOAT'S CHEESE SALAD ©

FASHIONABLE FAVOURITE SERVED WITH YOUR CHOICE OF HALLOUMI OR GOAT'S CHEESE, BLACK OLIVES, CHERRY TOMATOES, MINT, PARSLEY, GROUND BLACK PEPPER, DRIZZLED WITH A CHILLI AND LEMON DRESSING.

f.9

## 100Z SIRLOIN STEAK

SERVED WITH TWICE-COOKED CHIPS. HAND-BATTERED ONION RINGS. PAN-FRIED PORTOBELLO MUSHROOMS AND A GRILLED TOMATO. PLEASE ASK YOUR SERVER FOR THE WIDE CHOICE OF SAUCES, GLAZES OR OUR CHEF'S SURF AND TURF SPECIAL.

£17

## AUTUMNAL SUPERFOOD SALAD

GUILT FREE, BUT NO LESS DELICIOUS. OUR SALAD IS PACKED WITH HEALTHY INGREDIENTS INCLUDING KALE, ROAST BUTTERNUT SQUASH, APPLE, WALNUTS, PUMPKIN AND POMEGRANATE SEEDS DRIZZLED WITH BRIMBLE'S CHOICE DRESSING.

f.9

### GOURMET BRIMBLE BURGER

PRIME BEEF BURGER SERVED WITH CHEESE, BACON, HOME MADE RUSTIC CHIPS AND ONION RINGS.

£12

### BARNSLEY CHOP

A TENDER AND JUICY DOUBLE SIDED LAMB CHOP SERVED WITH AN ONION AND ROSEMARY SAUCE AND STEAMED NEW POTATOES.

£14

# CHICKEN BREAST

STUFFED WITH STILTON AND WRAPPED IN PANCETTA, SERVED WITH CREAMY MASH OR CRUSHED NEW POTATOES WITH A CHOICE OF SEASONAL VEGETABLES.

£13

# VEGETABLE WELLINGTON (\*)

MUSHROOMS AND PEPPERS BAKED IN BUTTERY PASTRY SERVED WITH YOUR CHOICE OF SIDE ORDER.

£10

## CATCH OF THE DAY

SERVED WITH A TOMATO, OLIVE AND CAPER SAUCE AND SEASONAL VEGETABLES, WITH A CHOICE OF PARMESAN MASH OR RUSTIC NEW POTATOES.

£13

# SIDES

TWICE COOKED CHUNKY CHIPS

CREAMY MASH

HOME MADE ONION RINGS

GARLIC MUSHROOMS

ALL £2.50

SEASONAL VEGETABLES





denotes vegetarian dishes. All Products may contain traces of nuts

# COCKTAILS (£5)

### **BOBBY DAZZLER**

OUT OF THIS WORLD FLAVOURS WITH BACARDI, ORANGE LIQUEUR AND FRESHLY SQUEEZED LIME JUICE.

### THE LONG SLIDE

A CREAMY CONFECTION THAT'S A WONDERFUL ALTERNATIVE TO DESSERT WITH TEQUILA, CRÈME DE CACAO AND SINGLE CREAM, DUSTED WITH COCOA POWDER.

### PINKY PROMISE

A PINK GIN DRINK WITH LEMON JUICE, GRENADINE AND A DELIGHTFUL CREAMY TOP.

## **HULL'S ANGEL**

KEEP IT LOCAL WITH VANILLA INFUSED VODKA, PRESSED APPLE AND APPLE LIQUEUR, TOPPED OFF WITH GINGER ALE.

### GABLE END

A SOFT TOUCH WITH ADVOCAAT, COINTREAU, CREAM AND LEMONADE.

## WILFRED DE GROOT

A GORGEOUS BLUE PARTY DRINK WITH CITRUS FLAVOURS OF COINTREAU, LIME CORDIAL AND CURACAO.

### PIGDOG IN THE MIDDLE

A FROTHY, FROZEN MIX WITH CRUSHED ICE, TEQUILA AND PINEAPPLE JUICE.

### VAUXHALL 'SUPER' NOVA

A PERFECT MARTINI VARIATION WITH GIN, SWEET AND DRY VERMOUTH AND BENEDICTINE HERBAL LIQUEUR.

### WORST CASE SCENARIO

X-rated cocktail with white rum, golden rum, dark rum, sugar, fruit juices and Brimble's secret ingredient!

### **EVIL PIGEON**

DON'T BE FOOLED BY THE NAME REFRESHING SWEET
VODKA HIGHBALL WITH LASHINGS OF GINGER BEER.

### TSAR TSAR BLACK SHEEP

SIMPLY EXQUISITE VODKA AND COFFEE LIQUEUR DRINK -TOPPED UP WITH ICE-COLD COLA.

## BRIMBLE BEAR

A BRIMBLY BLEND OF BOURBON, WHISKY, PEACHES, ORANGES AND HERBS. COMBINATION OF ICED COFFEE, A HINT OF CHOCOLATE AND SOUTHERN COMFORT MAKE THIS A GREAT AFTER DINNER COOLER.

## OWLD GOWLD

'OLD GOLD' TO OUTSIDERS. THIS REFRESHING, GOLDEN CLASSIC WITH GIN, SUGAR SYRUP, LEMON AND SODA WATER.

### BRANDY SNAP

UNTAMED COCKTAIL WITH BOURBON, CHERRY BRANDY, CHERRYADE AND CRÈME DE CACAO.

## MOCKTAILS (£3)

# **SQUASHUA**

A REFRESHING ALCO-FREE BLEND OF PINEAPPLE, PASSION FRUIT AND LEMON JUICES WITH GRENADINE.

FANCY SOMETHING DIFFERENT? PLEASE ASK.

# JURASSIC SPARK

ZESTY GRAPEFRUIT AND LIME JUICES BLENDED WITH GRENADINE AND LEMONADE.



DENOTES VEGETARIAN DISHES. ALL PRODUCTS MAY CONTAIN TRACES OF NUTS



## **DESSERTS**

## HOMEMADE CHEESECAKE

LOVINGLY PREPARED CRUMBLY TREAT.

## KNICKERBOCKER GLORY

THE OLD CLASSIC IS BACK WITH A VENGEANCE.

£5

## ICE CREAM SELECTION

LOCALLY SOURCED SWEET AND SIMPLE FAVOURITES.

£3.50

# CAKES BY CAIOMHE

A Brimble's exclusive served with cream or ice cream.

£4.50

# TRIPLE CHOCOLATE TREAT

MELT IN THE MIDDLE CHOCOLATE BROWNIE. RICH CHOCOLATE ICE-CREAM AND A SINGLE STRAWBERRY DIPPED IN ... CHOCOLATE!

f.5

# CHEESE BOARD

SERVED WITH CRACKERS AND CHUTNEY AND PORT.

£6

# LIQUEUR COFFEE

WHETHER YOU'RE A COFFEE OR TEA LOVER, OR A HOT CHOCOLATE FAN WE'RE SURE WE'LL HAVE SOMETHING TO FINISH OFF YOUR MEAL.

£5

FOR SOMETHING STRONGER, WE HAVE LIQUEUR COFFEES, BRANDY, PORT, OR WHISKEY TO CHOOSE FROM. THEN AGAIN, THERE'S ALWAYS A COCKTAIL...



DENOTES VEGETARIAN DISHES. ALL PRODUCTS MAY CONTAIN TRACES OF NUTS



#### ROSÉ WHITE **RED**

### VIURA PLENO

#### NAVARRA-SPAIN

SMOOTH, FRESH DRY AND WELL-BALANCED. FINE NOSE WITH CLEAR, DELICATE FRUITY NOTES. BOTTLE £14 / LARGE £5/ SMALL £4

### PINOT GRIGIO PURE

#### **VENETO-ITALY**

ZING! A DELIGHTFULLY EXPENSIVE TASTE, DRY WINE WITH REFRESHING APPLE AND CITRUS FLAVOURS.

£16

### CHARDONNAY TURI

### CENTRAL VALLEY-CHILE

THIS CHARDONNAY IS YOUNG, CITRIC WITH TROPICAL NOTES. IT HAS ELEGANT ACIDITY, ROUND MOUTH AND A SMOOTH TOUCH OF MINERALS.

£17

### SAUVIGNON BLANC LE CHARME

#### **IGP PAY DU GERS-FRANCE**

ATTRACTIVELY FRESH CLEAN SAUVIGNON PALATE, ROUNDED AND EASY FRESH DRINKING.

£17

### SAUVIGNON BLANC KURAKE ESTATE

#### MARLBOROUGH-NEW ZEALAND

BEAUTIFUL AROMAS OF TROPICAL FRUIT AND LIMES WITH RESTRAINED CRUSHED HERB NOTES.

£20

## PETIT CHABLIS JEAN MARC BROCARD

#### BURGUNDY-FRANCE

THE MOUTH HAS A CLASSIC STRUCTURE, CRUNCHY AND DELICIOUS. WITH NOTES OF CITRUS FRUIT AND MINERALITY.

£26

### TEMPRANILLO PLENO

#### NAVARRA-SPAIN

MEDIUM BODY, RUBY RED WINE. DISPLAYS FRUITY AROMAS TYPICAL OF THE TEMPRANILLO GRAPE. BOTTLE £14 / LARGE £5/ SMALL £4

### MERLOT EL PICADOR CENTRAL VALLEY-CHILE

THIS MERLOT IS PACKED WITH BLACKBERRY AND RIPE PLUM FLAVOUR WITH NOTES OF MOCHA AND DARK CHOCOLATE.

£16

### SANGIOVESE DI PUGLIA

### **VETRIANO-ITALY**

ATTRACTIVE BERRY FRUITS WITH A SOFT HINT OF SPICE- SANGOIVESE IS THE CHIANTI GRAPE VARIETY.

£17

#### SHIRAZ 'PITCH FORK'

#### MCLAREN VALE- AUSTRALIA

BRIGHT DEEP GARNET WITH BRICK RED HUE. AROMAS OF BLACKCURRANT, CASSIS AND MULBERRY.

£20

### RIOJA VEGA CRIANZA

#### SPAIN

NOTES OF RIPE FRUIT WHICH ARE WELL INTERGRATED WITH TOASTED AROMAS OF CINNAMON, CARAMELISED TOFFEE AND BUTTER.

£22

### LUNTA MALBEC MENDEL WINES

#### MENDOZA-ARGENTINA

DARK INTENSE RED COLOUR. INTENSE AND VERY FRUITY ON THE NOSE YET A VERY GENTLE AND DRINKABLE WINE.

£26

### GARNACHE ROSÉ PLENO

#### NAVARRA-SPAIN

INTENSE STRAWBERRY COLOUR WITH SLIGHTY VIOLET TONES.

BOTTLE £14 / LARGE £5/ SMALL £4

### ROSATA VILLA SANDI

#### VENETO-ITALY

DELICATE FRUITY AROMA WITH HINTS OF WILD STRAWBERRY AND BLACKCURRANT. ELEGANTLY FRESH YET SMOOTH WITH A FRUITY FINISH. £17

## SPARKLING & CHAMPAGNE

### PROSECCO PURE

#### VENETO-ITALY

FULL BODIED WITH A HARMONIOUS PALATE OF GRAPEFRUIT AND LEMON. £19

### II FRESCO ROSÉ PROSECCO VILLA SANDI

#### VENETO-ITALY

VERY ELEGANT AROMAS WITH FRUITY CHARACTER OF BLACKCURRANTS.

£20

### BARON DE BEAUPRE CHARLES ELLNER **EPERNAY-FRANCE**

A LIGHT STYLISH CHAMPAGNE WELL MATURED WITH EXCELLENT PRIS DE MOUSSE.

£32

### **VEUVE CLICQUOT PONSARDIN REIMS-FRANCE**

INITIAL NOTES OF WHITE FRUITS AND RAISINS, THEN OF VANILLA AND LATER OF BRIOCHE.

£50