STARTERS -

BYD Homemade Soup of the Day

Homemade Chicken Liver Pate With tomato & onion chutney & toast

BYD Prawntini North Atlantic prawns with cherry tomatoes & our house cocktail sauce

Crispy Calamari Deep fried calamari, sweet chilli sauce & paprika mayonnaise

BBQ Glazed Chicken Wings

Green Herb & Salmon Fishcakes With tomato & onion salsa

Mushrooms on Toast 🕚 Creamy garlic mushrooms on granary toast

Korean Style Beef Tartare add £4 Beef sirloin, Korean spices, sesame seeds, nashi pear served on baby gems

Crispy Duck Salad Slowly cooked crispy duck, watermelon, pomegranate seeds, mint, coriander on a crispy leaf salad

Garlic King Prawns add £3 for 3 add £8 for 5 Grilled in our own garlic butter in the shell

Pan Fried Padron Peppers Jalapeno peppers pan fried served in their own heat Chef's tip: Be careful. One in ten could be HOT HOT!

SEAFOOD PLATTER SPECIAL

Selection of Market Fish of the Day in a Crisp Tempura Batter Starter add £10





3 COURSE SET MENU - £34.95 FRIDAY & SATURDAY

SCOTTISH PRIME STEAKS -

10oz Sirloin 8oz Fillet add £5 10oz Ribeye

10oz Rump

CHEF'S SPECIAL
Sirloin on the Bone add £5

Lamb Cutlets

Free Range Chicken Breast Marinated in our house marinade

All served with chips, grilled portobello mushrooms, grilled tomato & watercress

THE BRICKYARD SPECIAL

Chef's tip: New cut. Must try!

Skinny Sirloin 10oz Skinny Ribeye 10oz Skinny Rump 10oz

All served with chips, grilled portobello mushrooms, grilled tomato & watercress

SIDES

Spinach £3.50

Skinny Chips £2.95 Steak Chips £2.95 New Potatoes £2.95 Mashed Potato £2.95 French Beans £3.50 Grilled Corn on the Cob £4.25 Onion Rings £2.95 Macaroni Cheese £3.50

BYD Steak Beans £3.50 Chef's tip: Must try with steaks! Market Vegetables £3.50 Mini House Salad £3.50 Mini Caesar Salad £3.50

THE BRICKYARD

SURF & TURF

SPECIAL

Add Lobster Tail £12.95

Add King Crab £16.95

SAUCES

JD Sauce £1.50 Béarnaise Sauce £1.50 Pepper Sauce £1.50 Garlic Butter £1.50 Red Wine Jus £1.50

BEST OF THE REST ———

BYD Chicken Skewer

Tender pieces of chicken in a mild chilli & garlic marinade, bell peppers, red onions served with coleslaw & chips

Braised Lamb Shank & Mash

Marinated for 24 hours in our BYD rosemary & garlic flavour glaze & braised to fall off of the bone, served with our creamy mash

BYD Burger

8oz/226g Aberdeen Angus pate, served with bacon, cheddar cheese, gherkins & tomato with our house fries

Salmon Teriyaki

Marinated skin on salmon fillet served on Asian scented noodles with sweet chilli, coriander, bok choi & crispy vegetables

Pan Fried Seabass Fillet

Served with a saffron risotto, baby asparagus with a tomato & lemongrass ginger broth

BYD Beer Battered Cod

Prime fillet of cod in our own beer batter served with our house chips, tartar sauce & a pea puree

Salmon Linquine

Skin on oven roasted salmon with lobster cream & brown shrimp, North Atlantic prawns & tiger prawns with flat parsley & chives

Chicken-Chorizo & Roasted Tomato Penne Paprika cured pork sausage, vine roasted tomato & a basil cream sauce

Calf's Liver & Bacon with Mash & Onions

BYD Salad (7)



Crisp seasonal leaves, pomegranate, beetroot strips, cucumber, cherry tomato, roasted corn, carrot with a herbed Dijon dressing

BYD Classic Caesar 🚺



Crisp romaine, cos & baby gem, creamy garlic anchovy dressing with oven baked croutons & parmesan

BYD Vegetarian Tower 🕚



Roasted grilled bell pepper, portobello mushrooms, aubergine, courgette & spinach served on a ratatouille ragout

THE BRICKYARD JD RIBS

Beef ribs slowly braised until tender served in our maple syrup & JD glaze with house fries Chef's tip: If you love fat and juice this is the best rib in the world!