

Brasserie Sunday Menu Served From 12.00pm - 6.00pm

GF - Gluten Free | V - Vegetarian | VG - Vegan | OPT - Option

STARTERS

Oysters-Classic Mignonette £12 (3) / £22 (6) GF

Crab Cocktail Royale - White Crab, Avocado, Marie Rose, Gem Lettuce, Soughdough - £12.50 GF OPT

Smoked Salmon Plate - Capers, Shallots, Lemon, Rve Bread - £11.50 GF OPT

King Scallops - Cauliflower Purée, Black Pudding Crumb, Apple - £16

French Onion Soup, Gruyère Crouton - £8 GF OPT

Chicken Liver Parfait,

Red Onion Iam, Brioche - £8.50 GF OPT

Burrata, Heritage Tomatoes, Basil Oil - £9.50 GF

Carpaccio of Beef, Truffle Oil, Parmesan, Rocket - £14 GF

v. MAIN COURSE

Lamb Cutlets, Harrisa Roasted, Rosemary New Potatoes, Tzatziki - £19 GF

Pan-Seared Sea Bass - Samphire, Crushed Potatoes, Lemon Butter - £22 GF

Fish Pie Royale - Salmon, Haddock, Prawns, Rich Cream Sauce, Mash Topping - £19

Slow-Braised Short Rib - Red Wine Jus, Mash, Charred Greens - £24

Brasserie Burger - Smoked Cheddar, Tomato Relish, House Slaw, Fries - £17 VG OPT -0<>0-

Goat's Cheese & Spinach Risotto, Herb Oil, Toasted Seeds - £14.50 V

Roast Chicken Supreme - Wild Mushrooms, Crispy Potato, Truffle Cream Sauce - £19 GF

NIBBLES & TO SHARE-

Marinated Olives & Citrus Zest - £5 VG | GF

Smoked Almonds & Truffle Salt - £5.50 VG | GF

Artisan Sourdough, Whipped Butter, Sea Salt - £4.50 GF OP | VG OPT

Tempura Tiger Prawns, Sweet Chilli Dip - £11

Baked Camembert, Rosemary Honey, Crusty Bread - £15 (to share)

0 SIDES

Truffle & Parmesan Fries - £6.50 VG OPT Garlic Butter New Potatoes - £5 V | GF Creamed Spinach with Nutmeg - £5 V | GF Rocket & Parmesan Salad - £5.50 VG OPT | GF Honey & Miso -Roasted Carrots - £5 VG | GF

SUNDAY ROAST

Sunday Lunch Platter for 2 to Share £20 per guest

A traditional Sunday Roast served with your choice of Roast Beef (served pink), Roast Chicken or Seasonal Nut Roast.

Served with Yorkshire puddings, roasted potatoes, carrots in honey & butter, cabbage, peas & bacon fricassee, cauliflower cheese, Parmesan crumb

DESSERTS

Classic Crème Brûlée- Shortbread - £8 GF OPT Rum Baba- Chantilly Cream - £9

Dark Chocolate Tart- Smoked Maldon Salt.

Winter Berry Compote £9 Sticky Toffee Pudding-Butterscotch Sauce,

Vanilla Ice Cream - £8

British Cheese Selection-

Biscuits & Chutney - £14 GF OPT Sunday Pudding - Please ask your server



Sunday Brunch/Lunch Menu Served 11am - 2pm

GF - Gluten Free | V - Vegetarian | VG - Vegan | OPT - Option

THE CLASSICS

French Toast Royale - £11 V

Brioche soaked in vanilla custard, winter berry compote, Greek yogurt, maple drizzle.

ADD: Bacon £2.95

Avocado & Sourdough - £9 VG | GF OPT

Crushed avocado, rocket, poached egg, chili flakes, toasted seeds on artisan sourdough. Add Bacon £2.95 Add Salmon £4

The Grand Breakfast - £15.5

Smoked streaky bacon, Olde English sausage, hashbrown, fried or poached egg, sourdough toast, Lancashire butter, chipotle beans.

Eggs Benedict - £12 GF OPT

Toasted muffin, poached eggs, mustard hollandaise, smoked ham hock, parsley.

Shakshuka - £12 VG OPT

Baked eggs in spiced tomato and pepper sauce, served with warm rosemary focaccia.

Eggs Royale - £13 GF OPT

English muffin, poached eggs, hollandaise sauce, Scottish smoked salmon.

Steak & Eggs -£18 GF

Bavette steak (mr), fried eggs, harissa oil, chimichurri.

WINTER WARMERS

Truffle & Wild Mushroom - £13.5 VG OPT | GF

Crispy potatoes, sautéed mushrooms, truffle oil, poached egg, hollandaise.

Slow-Braised Short Rib Sandwich - £14.5

Brioche loaf, caramelised onion, horseradish cream, winter slaw, fries.

Roast Pumpkin Soup - £8 GF OPT

Silky pumpkin and sage soup, served with warm sourdough and cultured butter.

Crispy Pork Belly Hash - £12 GF

Potato hash, caramelised apple, fried egg, mustard hollandaise.

SIDES

Homemade hashbrown £3.50 GF | VG

Chipotle baked beans £3.50 GF | VG

Maple streaky bacon £2.95 GF

Toasted sourdough, Lancashire butter £4 VG OPT

Olde English pin wheel sausage £3.95

Smoked salmon £4

OTHER MENUS



Other menus are available at The Grand Brasserie:

Afternoon Tea Brunch/Lunch Menu Evening Menu

Children's MenuPlease ask your server if you would like more information