

# BRASSERIE

## Brasserie menu

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

### STARTERS

**Chicken Liver Parfait** - Plum & Orange Chutney, Toasted Brioche - **£6.95 GF OPT**

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**Cream of Parsnip Soup** - Parsnip & Carrot Crisp's - **£6.50 V/GF OPT**

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**Smoked Salmon Plate** - Buttered Rye bread, capers, pickled shallots - **£7.50 GF**

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**Duck Boa Buns** - Confit Duck leg, Teriyaki Sauce, green onion, chilli - **£8.25**

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**Sardines on Toast** - Concasse, sourdough **11.50 GF OPT**

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**Burrata & Courgette Salad** - Pine Nuts, Fresh Mint Dressing - **£8.25 V/GF**

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### MAIN COURSES

**Chicken Supreme** - Enoki Mushroom, Braised Leek, Peas, Fondant Potato, Sherry Cream Sauce - **£18.00 GF**

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**Whole Plaice** - Roasted New Potatoes, Caper, Prawn Butter Sauce - **£17.95 GF**

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**Braised Pig Cheek** - Crispy Onion, Forrestier Sauce, Scallion Mash - **£16.50 GF OPT**

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**Wild Mushroom Risotto** - Toasted Pine Nuts, Basil Pesto, Goats Cheese - **£14.50 GF/V/VG OPT**

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**Pan Roasted Cod Fillet** - Romesco Sauce, Potato Rosti, Tender stem Broccoli - **£17.50 GF**

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**Brasserie Burger** - Smoked Cheddar, Tomato Relish, House Slaw, Fries - **£15.50 GF OPT**

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**8oz Fillet Steak** - Hand cut chips, slow roasted tomato, Baked Mushroom, - **£39.50 GF**

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### DESSERTS

**Caramelised Biscuit Sticky Toffee Pudding** - Fudge sauce, vanilla ice cream - **£7.50 V**

**Crème Brûlée** - Raspberries, Shortbread - **£7.50 GF OPT/V**

**Truffle Chocolate Torte** - Winterberry Compote - **£7.25 V**

**Mango Cheesecake** - Mango puree, Fresh berry's - **£7.50 V**

**Cheeseboard** - British Cheeses, Chutney, Bread, Biscuits - **£9.50 GF OPT**