

# 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**