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# BRUNSWICKS

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## Evening Menu

**See our blackboard for the daily specials**

**To begin....**enjoy a bowl of marinated black and green olives with green chilli and garlic oil **£2.50**

### Starters

**Homemade seasonal soup of the day (V)**

**Melon and fresh fruit** drizzled with a fruit coulis **(V)**

**Black pudding** with bacon strips and caramelised onion jus

**Oriental king prawns** wrapped in filo pastry, served with a salad garnish and sweet chilli dip

**Homemade pâté of the day** with a caramelised onion chutney, salad garnish and white toast

**Button mushrooms** sautéed with onions in a blue cheese sauce, grilled until golden brown **(V)**

**A wedge of breaded creamy brie** with a hot cranberry sauce **(V)**

**Homemade salmon fishcakes**, with a salad garnish and tartare sauce

**New Zealand green lip mussels** with tomato, basil and green chilli

**Smoked mackerel**, served with salad leaves and horseradish relish

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## Mains

**Homemade steak pie** in a rich ale gravy with short crust pastry

**Haddock fillet** on a spring onion mash, drizzled with a creamy leek sauce, topped with melted Red Leicester

**Roast belly of pork** served in an apple and onion sauce on crushed swede and carrots

**Scottish salmon fillet** in a fresh basil, asparagus and cream sauce

**Chicken breast** in a rich red wine sauce with onions, mushrooms and smoked bacon

**Lamb shank** slowly cooked and served with sweet potato and parsnip mash with minted gravy **(+£4)**

**21 day dry aged locally sourced 8oz fillet steak** with garlic herbed butter or a Diane, peppercorn or stillton sauce. Alternatively choose to have mushrooms, onion rings and grilled tomato. **(+£6)**

*The above dishes are served with seasonal vegetables and new potatoes or hand cut chips*

**Homemade beef lasagne** served with your choice of a mixed salad or garlic bread

**Chicken or Vegetable red Thai curry**, with rice **(V)**

**Vegetable Florentine** sautéed vegetables in a fresh basil and plum tomato sauce layered with filo pastry, spinach and cream cheese, hand cut chips and a salad garnish **(V)**

**Seafood pasta bake**, pieces of haddock, salmon and green lip mussels in a cream and white wine sauce

**Warm chicken and bacon** mixed leaf salad served with your choice of dressing

*A little extra.....fresh side salad £3.50, hand cut chips £2.95, homemade garlic bread £1.95*

**Desserts** are listed on our blackboard from **£4.95**

**To finish....**coffee or tea from **£1.80**

\* All our meals are cooked to order with produce sourced locally wherever possible

\*Our senior staff are trained to provide information on ingredients for diners with specific dietary requirements

\* We are unable to guarantee any of our dishes are free from traces of nuts

\* Meat weights stated are precooked

\*All dishes are subject to availability

\*(V) denotes a vegetarian dish

\* A service charge is not included