



# BRASSERIE AND BAR

## Appetisers

**Nocellara olives £2.95** VEGAN G  
whole green Sicilian olives

**Selection of crusty bread £3.50**  
with balsamic dipping sauce

**Meat Platter £8.95**  
parma ham, chorizo sausage, Barolo beef, wild boar terrine and rustic bread

**Fish Platter £8.95**  
smoked haddock fishcake, Loch Fyne smoked salmon, potted prawns, crispy whitebait with tartar sauce and rustic bread

**Olives, feta and sunblushed tomatoes £3.95** V G

**Middle Eastern meze £7.25** V  
beetroot yogurt dip, chilli feta dip, tabouleh, falafel, spinach and feta spanakopita

**Vegetarian Platter £7.25** V  
Sweet & soured red peppers, hummus, Greek green peppers stuffed with cheese, babaganoush and rustic bread

**Oriental platter £8.95**  
chicken satay, sweet and sour pork, prawn toast, barbeque ribs and chilli chicken

**Mini Cumberland sausages £3.95**  
with whole grain mustard and honey dipping sauce

**Rosemary and garlic flat bread £3.95** VEGAN  
with hummus

**Camembert £8.50**  
rosemary baked boxed Camembert with warm rustic bread and balsamic reduced onions

**Pork pie £3.95**  
Bev's Bakery pork pie, served with chutney

## Starters

**Carpaccio of Barolo beef £5.75** G  
aged parmesan, rocket, and "Just" rapeseed oil

**Homemade soup of the day £4.75** V  
with oven dried croutons and rustic bread

**Pulled pork spring roll £5.95**  
with spring onion, water chestnuts and barbeque dipping sauce

**Pan seared scallops £6.95**  
with crisp black pudding and hollandaise sauce

**Sea bass fillet £6.95**  
on crushed peas with caviar sauce

**Wild boar and cep terrine £5.95**  
red wine onions with fruit and nut bread

**Confit duck croquet potatoes £5.95**  
with a plum and soy dipping sauce

**Goats cheese and tomato roulade £5.50** V  
aubergine caviar and endive salad

**Homemade spiced lamb Scotch egg £5.50**  
with a Moroccan couscous salad

## Pasta and salads

**Smoked chicken tagliatelli £12.95**  
roasted peppers and mustard cream sauce

**Sun blushed tomato and artichoke risotto £9.95** G VEGAN  
finished with herb oil and rocket

**Smoked salmon and lobster tagliatelli £16.95**  
with broccoli and spinach in white wine cream sauce

**Wild mushroom papperdelle £11.95**  
cooked in a creamy blue cheese sauce topped with a walnut salad

**Mussel, king prawn and chorizo paella £12.50**  
finished with chopped fresh herbs

**Chargrilled sesame crusted tuna £11.50**  
spring onion and beansprout salad, wassabi and soy dressing

**Sweet chilli chicken £10.95**  
stir-fried vegetables and egg noodles

**Chargilled chicken Caesar salad £10.95**  
chicken breast, crispy pancetta, anchovies, croutons and parmesan cheese

**Pesto marinated chicken breast £10.95** G  
rocket, green olive and cherry tomato salad

## Main Courses

**10oz Staffordshire beef burger £10.95**  
on toasted ciabatta with pancetta, chorizo and Cheddar cheese, burger relish and chips

**Beef stroganoff £13.50** G  
beef strips, mushrooms, peppers and onions, cooked in a brandy and paprika cream sauce, basmati rice

**Stir fried Asian vegetables £11.95** VEGAN G  
cooked in sesame oil and plum sauce with marinated tofu, and fried rice

**Confit of pork belly £13.95** G  
grilled black pudding, apple puree and thyme jus

**Sri Lankan sweet potato curry £11.95** V  
basmati rice and toasted cashew nuts

**Venison wellington £18.50**  
creamed forest mushrooms and redcurrant jus

**Braised shoulder of lamb £15.50** G  
dauphinoise potatoes, glazed parsnips and lamb jus

**Herb crusted pavé of salmon £13.50** G  
roasted tomatoes and spinach, tapenade dressing

**Spinach, feta cheese and pine nut pie £10.50** V  
topped with filo pastry, served with creamed cabbage and mashed potato

**Beer battered cod and chips £11.50**  
tartar sauce and mushy peas

**"D" cut gammon steak £11.95**  
with fried duck egg, pineapple and chips

## Chargrilled Steaks

served with roasted tomato, roasted field mushrooms, onion rings, chips and watercress

**8oz sirloin £17.95**

**16oz ribeye steak £21.50**

**10oz rump £17.95**

**8oz fillet £22.95**

**32oz rump £39.95**

Add sauce: Peppercorn, Bearnaise, Diane, Blue Cheese or Garlic Butter £1.95

## Sides

**Homemade chips £2.85**

**Mixed salad £2.85**

**Beer battered onion rings £2.85**

**Market vegetables £2.85**

**Mashed potato £2.85**

**Green beans and shallots £2.85**

**Buttered peas £2.85**

V - suitable for vegetarians

VEGAN - suitable for vegans and vegetarians

G - suitable for a gluten free diet

March 2013

PLEASE BRING ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES TO THE ATTENTION OF YOUR SERVER