



DAILY SPECIALS

PLEASE SEE OUR BRASSERIE DAILY MENU OR
ASK OUR WAITING STAFF FOR DETAILS

TO NIBBLE

Today's breads with balsamic and olive oil (v)	£1.75
Marinated olives, rosemary focaccia and walnut bread (v)	£5.50
Handmade vegetable crisps, toasted nuts, wasabi peas (v)	£2.95
Tortilla chips, melted cheese, salsa dip (v)	£4.95

TO START

Freshly made soup, chunk of bread (v)	£5.50
Signature soup - classic French onion, toasted gruyere crouton, fresh parsley	£5.75
Steamed mussels, white wine, shallots, garlic, cream, fresh parsley, crusty bread (or as a main served with frites £12.50)	£5.95
Game pâté, dressed leaves, pear chutney, toasted bread	£6.50
Prawn and crayfish cocktail, shredded lettuce, spiced Marie Rose	£6.25
Glazed fresh fig, mozzarella, herb salad, local honey vinaigrette (v)	£5.95
Warm goats' cheese and caramelised onion tart, herb salad, balsamic (v) (or as a main with new potatoes £12.75)	£6.50
Chilli chicken skewers, peanut satay dipping sauce	£5.75

TO FOLLOW

Steak served with garlic and thyme mushrooms, beer battered onion rings, watercress, thick cut chips	
Sirloin (8oz)	£19.50
Fillet (6oz)	£22.00
<i>Sauce béarnaise or black peppercorn</i>	£2.50
Chicken Wellington, mushroom duxelle, chicken liver pâté, wilted greens, potato cake, rosemary jus	£14.50
Sea bass fillet, chorizo, creamed savoy cabbage, crispy leeks, Parmentier potatoes	£16.25
Pork belly, crispy crackling, gratin potatoes, red cabbage, parsnip 3 ways	£15.25
Tagliatelle, mushroom, ricotta, pesto oil, toasted pine kernels (v)	£11.75

BURGER COLLECTION

100% Aberdeen Angus or seared chicken breast, focaccia, thick cut chips	
Brasserie Classic - salad, mayo, tomato chutney	£12.50
Brasserie Cheese - cheddar, salad, tomato chutney	£13.50
Brasserie Blue - crispy bacon, blue cheese, salad, mayo	£14.25
Brasserie Ranch - onion rings, crispy bacon, barbecue relish, coleslaw	£14.25
Brasserie Milano - pesto, mozzarella, mayo, rocket	£13.50

HOME COMFORTS

Beer battered haddock, minted pea puree, thick cut chips, tartare sauce	£11.50
Shepherd's pie, cheese top, green vegetables, rich gravy	£12.25
Napoletana - 12" stonebaked pizza, sunblushed tomatoes, mozzarella, fresh basil, pesto, garlic oil (v)	£11.95
New York Deli - 12" stonebaked pizza, pepperoni, prosciutto, salami, chorizo	£12.95
Chicken tikka masala, rice (or chips or half & half!) naan bread, mini poppadums, mango chutney	£13.50

SIDES

Rocket, sunblushed tomato, Parmesan, pine nut, balsamic salad	£3.75
Roasted root vegetables, chestnuts, crispy bacon	£3.50
Braised red cabbage (v)	£3.50
Thick cut chips (v)	£3.50
Beer battered onion rings (v)	£3.50
Garlic dough balls (v)	£2.95
Garlic ciabatta (v)	£2.95
Garlic ciabatta, cheese top (v)	£3.75

Regular	Large	
Glass	Glass	Bottle
175ml	250ml	75cl

CHAMPAGNE AND SPARKLES

Veuve Clicquot Yellow Label Brut, Champagne – France Full bodied, biscuity style, famous brand				£59.00
Mercier Brut, Champagne – France Good ripe fruit and bubbles				£45.00
Fantinel Prosecco, Extra Dry – Italy Fresh, dry, fruity sparkler				£27.00
San Orsola, Pinot Grigio Cuvée Rose Brut – Italy Pink, light, dry, refreshing				£25.00

WHITE WINE

Mellot Sancerre – France Dry, steely and elegant underlying grapefruit notes	£8.00	£10.70	£32.00	
Errazuriz 1870 Sauvignon Blanc – Chile Herbs, cut grass and tropical fruit	£6.25	£8.40	£25.00	
Pontebello Pinot Grigio – Australia Apples, peach and pear, subtle floral aromas	£5.75	£7.70	£23.00	
Drostdy-Hof Chardonnay – South Africa Medium bodied, apricot and tropical fruit flavours	£5.50	£7.40	£22.00	
Rare Vineyards Marsanne-Viognier – France Fresh, lively citrus with notes of peach blossom	£5.25	£7.00	£21.00	
Cuvée Vignerons – France Elegant, light, dry, hint of citrus fruits	£4.95	£6.70	£19.90	

SOMETHING PINK

Vendange White Zinfandel, California – USA Medium sweet rose retaining freshness and acidity	£5.25	£7.00	£21.00	
Crusan Cinsault-Syrah Rose VDP D'Oc – France Juicy red fruits with slight spiciness	£4.95	£6.70	£19.90	

RED WINE

Portillo Pinot Noir – Argentina Ripe cherries, strawberries and blackberries	£6.25	£8.40	£25.00	
Marques de Morano Rioja Crianza Tinto – Spain Ripe cherry and smooth raspberry	£6.00	£8.00	£24.00	
Piccini Chianti – Italy Cherry driven, fresh palate, velvety finish	£5.75	£7.70	£23.00	
Berri Estates Shiraz – Australia Dark berry fruit, light touch of oak	£5.50	£7.40	£22.00	
Rare Vineyards Malbec – France Velvety, fruity wine with violet aromas	£5.25	£7.00	£21.00	
Monte Verde Merlot, Central Valley – Chile Juicy plums and red berries	£4.95	£6.70	£19.90	

MINERAL WATER

Still or sparkling 750ml	£3.60			
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If you'd like to know the vintages or the alcohol strength by volume of our wines any of our team will be happy to help.
All wines are subject to availability. Wine is available in 125ml at half the 250ml glass price, please ask your server for more details.
All prices include VAT at the current rate.