

WINTER BRASSERIE MENU

Our menus have been created with love by our amazing chef, Duncan McBain, using the best of local produce and prepared fresh daily.

SANDWICHES / FLAT BREADS

Sandwiches.....£6.50


White // Brown // Panini

Flat Breads.....£12

Sweet Thai Chilli Chicken Mayo, Spring Onions

'Bacon, Brie & Cranberry Sauce

Slow Cooked Ham Hock, Piccalilli

Rosemary Roasted Courgettes, Cherry Tomatoes, Chilli & Coriander Salsa 

All Served with Mixed Salad & Parsnip Crisps

• SOUPS •

Homemade Soup of the Day, Baked Bread ..... £4

Cullen Skink, Baked Bread £5

• SOUP & SANDWICH COMBO •

Homemade Soup of the Day & Sandwich ..... £9

Cullen Skink & Sandwich £10

• STARTERS •

DUCK £6.50

Smoked Duck Breast, Asian Cabbage Salad, Star Anise & Orange Dressing, Toasted Sesame Seeds

SALMON £6.50

'Sutherlands' Gravlax Salmon, Beetroot, Dill & Crème Fraiche Pannacotta, Lemon Curd, Melba Toast

FISHCAKE £6.50

Yellow Smoked Haddock, Field Mushrooms & Parsley Fishcake, Green Pea Puree, Lemon & Caper Dressing

CAMEMBERT ..... £6

Thyme Baked Camembert, 5 Flavoured Cob Loaf, Red Onion Jam

• MAINS •

FISH 'N' CHIPS £14

Beer Battered Haddock, Garden Peas, Tartare Sauce, Chips

CHICKEN £14

Chicken Thigh Roulade, Wild Mushroom & Tarragon Filling, Carrot Puree, Fondant Potato, Brandy Jus

SEA BASS £14

Pan Fried Sea Bass, Spiced Cous Cous, Cauliflower Florets, Caper & Chilli Salsa

VENISON £13

Venison Sausages, Leek Mashed Potato, Crispy Onions, Red Wine Jus

BEEF £11

Hot Roast Beef Sandwich, Fried Onions, English Mustard Mayo, Salad Leaves, Chips

RATATOUILLE ..... £11

Baked Ratatouille, Goats Cheese, Mixed Dressed Leaves, Crusty Bread

SALAD ..... £11

Roasted Rainbow Beetroots, Feta Cheese, Shallot, Pearl Barley, Thyme & Red Wine Vinaigrette

BURGERS

Homemade Steak Burger, Pretzel Roll, Lettuce, Tomato, Slaw, Chilli Salted Wedges

• £12 •

Extra Toppings (£1 each)

Mature Cheddar // Blue Cheese // Bacon // Fried Onions // Tomato Chutney

SIDES

Garlic Bread // Chips // Buttered Mixed Vegetables // Dressed Mixed Salad // Chilli Salted Wedges

• £3 •

• DESSERTS •

CHEESECAKE £5.50

Black Cherry Cheesecake, Chocolate Cremeux, Chocolate Soil, Cherry Gel, Vanilla Ice Cream

MOUSSE £5.50

White Chocolate Mousse, Passionfruit Curd, Mango Jelly, Genoise Sponge, Strawberry Coulis, Strawberry & Mint Salsa, White Chocolate Ice Cream

PANNACOTTA £5.50

Blueberry Pannacotta & Lemon Posset, Lemon Curd, Blueberry Gel, Meringue Drops, White Chocolate Soil

PIE £5.50

Banoffee Pie, Salted Caramel, Caramelized Banana, Chantilly Cream, Nougatine Tuile, Clotted Cream & Fudge Ice Cream

ICES & SORBETS £4

A Selection of 3 Scoops of Ices & Sorbets

CHEESE £8.50

A Selection of 'Devenick Dairy' Cheese, Chutney, Grapes, Celery, Homemade Oatcakes

Where possible, we always try to source all our ingredients locally.

 = Vegetarian

