

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**.

Please note our menu items are subject to change without notice depending on market availability of produce.

SANDWICHES / FLAT BREADS

SANDWICHES £6.75

White // Brown // Baguette

FLAT BREADS £12

Mexican Spiced Pulled Chicken, Roast Peppers & Onions,
Sour Cream, Avocado Dressing

Smoked Bacon, Sundried Tomatoes, Iceberg, Basil Mayo

Hot Smoked Salmon, Lime & Chilli Crème Fraiche, Coriander

Roasted Mediterranean Vegetables, Feta, Red Onion Marmalade **V**

All Served with Mixed Salad & Parsnip Crisps

● SOUPS ●

Homemade Soup of the Day, Baked Bread **V** £4.25

Cullen Skink, Baked Bread £5.50

● SOUP & SANDWICH COMBO ●

Homemade Soup of the Day & Sandwich **V** £9.25

Cullen Skink & Sandwich £10.25

● STARTERS ●

SALMON £6.50

Smoked Salmon & Tarragon Mousse, Pink Peppercorn & Dill Crème Fraiche, Lemon Oil, Lemon Balm

TART £6

Chorizo, Roasted Vegetables & Pesto Filo Tart, Basil & Mozzarella Salad, House Dressing

FISHCAKE £6.50

Cod & Pancetta Fishcake, Minted Pea Puree, Pancetta Crisps, Pea Shoots

MUSHROOMS **V £6.50**

Wild Mushrooms, Garlic & Rosemary Ragù, Toasted Brioche, Herb Oil, Endive Salad, Toasted Pinenuts

● MAINS ●

FISH 'N' CHIPS £14.25

Beer Battered Haddock, Garden Peas, Tartare Sauce, Chips

CHICKEN £14

Chicken Supreme, Roasted Red Pepper & Asparagus Farce, Chorizo Sautéed Potatoes, Summer Salsa, Asparagus Spears

HAKE £14

Pan Seared Hake Fillet, Balsamic Cherry Tomatoes, Lemon Fondant Potato, Green Vegetables, Herb Butter

LAMB £14

Mint & Herb Crusted Lamb Cutlets, Herb Dauphinoise Potatoes, Pear Compote, Carrot Puree, Pear Jus

BEEF £11.50

Roast Beef Sandwich, Fried Red Onions, Horseradish & Chilli Mayonnaise, Dressed Leaves, Chips

OX CHEEK £14

One Pot Ox Cheek, Carrot, Leek, Turnip, Onion Gravy, Mustard Mash, Carrot Tuile, Crispy Leeks, Crusty Bread

CARBONARA **V £11**

Roasted Cauliflower & Hazelnut Carbonara, Shaved Grand Padano, Spring Onions Dressed Leaves, Garlic Bread

SALAD **V £11**

Avocado, Wensleydale Cheese, Strawberries, Dried Cranberries, Romaine Lettuce, Balsamic Vinaigrette, Toasted Almonds

BURGERS

Homemade Steak Burger, Pretzel Roll, Lettuce, Tomato, Slaw, Rosemary & Garlic Salted Wedges

• £12 •

Extra Toppings (£1 each)

Mature Cheddar // Blue Cheese // Bacon // Fried Onions // Baconaise

SIDES

Garlic Bread // Chips // Buttered Mixed Vegetables // Dressed Mixed Salad // Rosemary & Garlic Salted Wedges

• £3 •

● DESSERTS ●

CHEESECAKE £5.75

Chocolate Orange Cheesecake, Candied Orange, Salted Caramel Popcorn, Chocolate Tuile, Toasted Pistachios

CHEESE £8.50

A Selection of Cheese, Chutney, Grapes, Celery, Homemade Oatcakes

GLORY £6

'Mackie'-Bocker Glory – Rhubarb, Strawberry, Madagascan Vanilla & Chocolate Chip Ice Cream, Fruit Medley, Mixed Berries, Fruit Coulis, Chantilly Cream, Mini Meringues

TART £5.75

Peach Melba Tart, Peach Dust, Raspberries, Raspberry Coulis, Vanilla Ice Cream, Candied Lemon

PARFAIT £5.75

Coconut & Raspberry Iced Parfait, Malibu Gel, Pineapple Pastels, Raspberry & Coconut Dust

ICES & SORBETS £4

A Selection of 3 Scoops of Ices & Sorbets

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

V = Vegetarian



TNCAPE89D57

WIFI



879161596E