

# B BRASSERIE

## DINNER MENU

### STARTERS

TOMATO & RED LENTIL SOUP **£6.75**  
Freshly baked bread roll 330 kcal

CLASSIC PRAWN COCKTAIL **£7.95**  
Marie Rose sauce, brown bread & butter 277 kcal

CHILLED DUO OF MELON **VE £6.95**  
Fresh fruit, mango coulis 42 kcal

HOMEMADE CHICKEN LIVER PATE **£7.50**  
Ale chutney, melba toast 109 kcal

GRILLED AUBERGINE **VE £6.50**  
Roast cherry tomato, toasted seeds, tahini dressing 89 kcal

PULLED DUCK SPRING ROLL **£7.95**  
Hoisin sauce 348 kcal

### MAINS

ROAST LEG OF LAMB **£17.50**  
Mint sauce, redcurrant jelly 438 kcal

GRILLED FILLET OF CORNISH HAKE VERONIQUE **£17.95**  
Cream sauce, grapes, Parmesan glaze 537 kcal

ROOT VEGETABLE AND LENTIL TAGINE **VE £16.50**  
Herb cous cous 428 kcal

CHARGRILLED CHICKEN BREAST **£17.95**  
Caramelized shallots, pistachio herb crumb, masala wine sauce 485 kcal

SLOW BRAISED BEEF RIB **£18.50**  
Tennessee honey whiskey glazed, celeriac puree, bordelaise sauce 1180 kcal

HOUSE VEGETABLES  
Broccoli and toasted almonds | Baton carrots with lemon and thyme  
Saute leeks au Gratin | Fondant potatoes | Potatoes

Guests on Dinner inclusive can enjoy a 3 Course meal including filter coffee

2 COURSES **£25**  
Including filter coffee

3 COURSES **£30**  
Including filter coffee

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen-free due to possible cross-contamination during production.

**GF** Gluten Free **GF?** Can be made Gluten Free (please ask when ordering) **V** Vegetarian **VE** Vegan **VE?** Can be made Vegan (please ask when ordering)  
**D** DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY **N** NUTS **F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

# B

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## DINNER MENU

### GRILLS

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#### SIRLOIN STEAK **GF?** 1069 kcal **£26.95** | (DS) **£8.95**

Grilled to your liking and served with grilled tomato, field mushroom & chips

#### BEEF RIB EYE STEAK **GF?** 987 kcal **£25.00** | (DS) **£7.00**

Grilled to your liking and served with grilled tomato, field mushroom & chips

#### 10oz HORSESHOE GAMMON STEAK **GF?** 836 kcal **£17.50**

Served with grilled pineapple ring, fried hens egg & chips E

#### PORK T-BONE **GF?** 1297 kcal **£17.95**

Served with grilled tomato, field mushroom & chips

GUESTS ON A DINNER INCLUSIVE RATE ARE SUBJECT TO A SUPPLEMENT ON DISHES MARKED AS (DS)

### BURGERS

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#### SIGNATURE SPECIAL **GF?** 1700 kcal **£18.50**

Beef patty, slow cooked pulled pork, melted Applewood cheese and barbecue sauce served in a brioche bun with chips & coleslaw **G, E, D, M, S**

#### TRADITIONAL **GF?** 935 kcal **£16.50**

Beef patty, smoked bacon and melted Monterrey Jack cheese served in a brioche bun with chips & coleslaw **G, E, D, M, S**

#### CHICKEN FILLET **GF?** 808 kcal **£16.50**

Chargrilled butterfly breast of chicken, in a brioche bun with mayonnaise, lettuce and served with chips & coleslaw **G, E, D, M, S**

#### VEGAN BURGER **VE GF?** 717 kcal **£18.50**

Plant burger, served in a vegan brioche bun with vegan cheese, barbecue sauce, lettuce, chips and House salad **G, SO, E, S**

### SIDES

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BEER BATTERED ONION RINGS **GF?** 218 kcal **£3.50** **G, D, SU**

CHIPS **GF?** 364 kcal **£3.50**

SKIN ON FRIES **GF?** 384 kcal **£3.50**

ROAST POTATOES **GF VE** 322 kcal **£2.50**

SEASONAL VEGETABLES **GF VE** 217 kcal **£2.50**

GARLIC CIABATTA **VE?** 270 kcal **£4.50** **D, E, S, N, G**

SIDE SALAD **GF VE** 30 kcal **£4.25**

BREAD ROLL **GF?** 140 kcal **60p** **G**

SAUCES **£3.50** each

Barbeque **GF** 89 kcal | Brandy & peppercorn 215 kcal **C, G, D, SU**

Port wine 83 kcal **C, G, SU** | Blue cheese 233 kcal **C, G, D, SU**