



B BRASSERIE

DINNER MENU

TRADITIONAL STARTERS

- PRAWN COCKTAIL GF?** £9.95
Icelandic prawns topped with homemade Marie Rose sauce
and served with buttered brown bloomer bread 277 kcal G, CR, E, F, D, M
- CHICKEN LIVER PÂTÉ GF?** £9.95
Homemade pâté, ciabatta Melba toast,
real ale chutney 154 kcal C, G, E, D, SU, M
- DUO OF CHILLED MELON GF, VE** £7.95
Cantaloupe and honeydew melon, fresh fruit, mango coulis 42 kcal

MAINS

- GAMMON STEAK GF?** £18.50
Grilled pineapple, fried egg, fries and peas 836 kcal E
- CHARGRILLED 6oz SIRLOIN STEAK GF?** £20.95
Grilled tomato, field mushroom, peppercorn sauce,
fries and peas 899 kcal G, D, SU
- HOME BATTERED COD** £18.50
Flaky fillet of cod, deep fried in homemade beer batter,
served with chips, peas and homemade tartare sauce 1160 kcal G, SU, F, E
- MUSHROOM RAVIOLI v** £17.50
Poached pasta filled with mushroom duxelle bound with basil pesto
with Parmesan, house salad, garlic ciabatta 1160 kcal G, E D, N, S

Signature STARTERS

- SCOTTISH SMOKED SALMON GF?** £10.95
Lilliput capers, sweet dijon mustard, dill dressing 344 kcal G, F, M
- BARBEQUE PORK BELLY GF** £9.95
Maple and Bourbon glaze, rocket, sesame seeds 680 kcal S, SU
- CONFIT CHICKEN LEG GF** £10.95
Pancetta, kale, soft poached egg 958 kcal E
- BAKED CAMEMBERT v, GF?** £12.50
Hot honey, toasted seeds, ciabatta Melba 303 kcal G, S, D (Supp. £2.00)

MAINS

- GRILLED LAMB CUTLETS** £29.95
Artichoke, redcurrant jelly, blackberry lamb jus 865 kcal G, C, SU (Supp. £4.00)
- PAN SEARED SALMON** £22.95
Teriyaki marinade, sesame seeds, wilted bok choi 1069 kcal F, S, SO, G
- SLOW COOKED RIB OF BEEF** £21.95
Horseradish mash, tenderstem broccoli, red wine jus 1196 kcal D, SU, E, M, G, C
- PAN FRIED DUCK BREAST** £24.50
Butternut squash puree, Cointreau jus, kale, served with
seasonal vegetables and potatoes 904 kcal G, C, SU, D
- CHARGRILLED 10oz SIRLOIN STEAK** £32.00
Grilled to your liking, tomato, field mushroom, chips,
onion rings G, D, SU, and your choice of either peppercorn
sauce G, C, D, SU or Diane sauce G, C, M, D, F, SU 1069 kcal (Supp. £6.00)

RESIDENTS ON DINNER INCLUSIVE TERMS

2 Courses £27 | 3 Courses £35 includes Tea & Coffee

For residents on dining-inclusive terms: dishes marked with an *
and all beverages or sides will incur an additional charge.

All other items are included in your dining package.

SIDES

CHIPS	GF?, VE 428 kcal G	£5.50
CURLY FRIES	VE 522 kcal G	£5.50
GARLIC CIABATTA	V 270 kcal G, D, S	£5.00
BEER BATTERED ONION RINGS	V 218 kcal G, D, SU	£4.50
HOUSE SALAD	VE 30 kcal	£4.95

BEVERAGES

All our hot drinks are served with either a shortbread D, G or a Brend Collection chocolate mint D, S.

COFFEE

Choose from our selection of milks, including semi-skimmed D, oat G, almond N & soya SO

Latte	£4.95	Flat White	£4.95
Americano	£4.50	Cappuccino	£4.95
Iced Latte	£4.95	Cafetière Coffee (Decaf avail)	£4.50
Single Espresso	£4.25	Double Espresso	£4.95
Mocha	£4.50		

SYRUPS

Choose from: Caramel, Hazelnut, Vanilla £1.00

HOT CHOCOLATE £4.95

TEA & INFUSIONS £4.50

Choose from a pot of: Earl Grey, Green Tea, Lemon, Peppermint, Camomile or Berry

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

GF Gluten Free GF? Can be Gluten Free (please ask) V Vegetarian
VE Vegan VE? Can be Vegan (please ask)

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