



# Menu

*At The Brasserie, we promote the use of seasonal ingredients that are ethically sourced from local providers, working with what is readily available with a focus on flavour.*

## Starters

Curried parsnip soup (v)(*) <i>Parsnip crisps, madras cashews</i>	3.95
Beetroot (gf)(v) <i>Goats cheese mousse, micro salad</i>	4.00
Smoked salmon ravioli <i>Butternut puree, pine nuts</i>	5.00
Pea and ham on toast (*) <i>Smoked ham hock, minted peas</i>	4.50

## Mains

Chicken Milanese <i>Creamed corn, pancetta, cherry tomato</i>	11.50
Kedgeree risotto (*) <i>Smoked haddock, crispy egg, kale</i>	10.50
Mushroom millefeuille (v) <i>Wild mushrooms, mascarpone, tarragon</i>	9.50
Pork loin (gf) <i>Carrot quinoa, kale, cider jus</i>	11.50

(\*) denotes a gluten free option is available

## Grills

*Served with seasonal slaw, salad, skin on chips or sweet potato mash*

*Burgers served with a brioche or gluten free bun, Applewood cheddar, onion jam and pickled cabbage*

Hanger steak (gf)	13.50
Whole mackerel (gf)	9.50
Peri-peri chicken thigh skewer (gf)	8.50
Falafel and avocado wrap (v)(*)	6.50
Peri-peri chicken wrap (*)	7.50
Burger of the week	8.50
Portobello cheese burger (v)	7.00
Buttermilk chicken	8.50

## Dessert

Banoffee mess <i>Sticky toffee sponge, meringue, cream</i>	4.00
Chocolate delice <i>Pistachio, raspberry</i>	4.50
Pina colada posset (gf) <i>Pineapple, coconut, rum</i>	4.00
Cheese Selection (*) <i>House selection, chutney, crackers</i>	5.50

# Drinks

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## Soft Drinks

San Pellegrino	1.95
J20	1.95
Coke/Diet Coke	1.95
Mixers	1.25
Fruit Juice	1.25
Water 330ml/1 ltr	1.10/3.50

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## Beer & Cider

Leffe Blonde 5	3.95
Goose Island IPA	3.95
Bombardier	3.50
Peroni	3.00
Peroni 660ml	5.25
Kopperberg	3.50

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## Wine

Jackalberry Sauvignon Blanc, South Africa	3.50/12.00
The Old Press Chardonnay, Australia	14.00
Vina Lupina Pinot Grigio, Italy	3.50/12.00
Matao Bay, Sauvignon Blanc, New Zealand	16.95
Vina Lupina Pinot Grigio Blush, Italy	3.50/12.00
Jackalberry Cabernet Sauvignon, South Africa	3.50/12.00
The Old Press Shiraz, Australia	14.00
Vina Lupina, Merlot, Italy	3.50/12.00
Conti Neri Prosecco Di Prosecco NvA	20.00