

Drinks

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

Coffee

Espresso	1.75
<i>Short and strong</i>	
Americano	1.65
<i>Long with or without milk</i>	
Flat White	1.75
<i>Milky and strong</i>	
Latte	1.75
<i>Tall and milky</i>	
Cappuccino	1.75
<i>Short and foamy</i>	
Cortado	1.75
<i>Short, strong and milky</i>	

(all our coffees can be made decaffeinated and with milk alternative)

Tea

English breakfast	1.00
Earl Grey	1.50
Green	1.50
Fruit	1.50
Chai tea latte	1.75

Chocolate

Hot chocolate	1.75
Mocha	1.75

Wines

Jackalberry Sauvignon Blanc, South Africa	3.50/13.50
The Old Press Chardonnay, Australia	14.50
Vina Lupina Pinot Grigio, Italy	3.50/13.50
Maota Bay, Sauvignon Blanc, New Zealand	16.95
	3.50/13.50
Vina Lupina Pinot Grigio Blush, Italy	
	3.50/13.50
Jackalberry Cabernet Sauvignon, South Africa	
The Old Press Shiraz, Australia	14.50
Vina Lupina, Merlot, Italy	3.50/13.50
Tosti Prosecco NvA 200ml/750ml	6.50/ 20.00

Beer and Cider

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



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.

Bread

Selection of local bread:

<i>With olives and balsamic vinegar</i>	2.50
<i>With baked Camembert & chutney</i>	8.50
<i>With continental meats & chili oil</i>	8.50

Starters

Chef's soup	4.50
Brown shrimp bruschetta (*) <i>Tomato, coriander, onion</i>	5.00
Pigeon Waldorf salad (gf) <i>Blue cheese, pine nuts, baby gem</i>	5.50
Country garden (gf)(v) <i>Artichoke, carrot, cucumber</i>	5.00

Pies 10.95
Served with chips and market vegetables

Ham hock leek and cheddar

Steak and ale



KERRIDGE

Mains

Sea bream (gf) <i>Sweetcorn, fennel, samphire, quinoa</i>	11.50
Lamb rump; created by Megan <i>Parsnip, broccoli, herb crust</i>	12.50
Asparagus gnocchi (v) <i>Pea, fetta, wild garlic, quail egg</i>	10.00
Chicken orzo risotto <i>Parmesan, chorizo, watercress</i>	11.50

Dessert

Coffee S'mores <i>Cookie, marshmallow, chocolate</i>	4.50
Carrot cake sundae <i>Carrot sorbet, cinnamon granola</i>	4.50
Rhubarb & custard; created by Talia <i>Custard cheesecake, rhubarb curd</i>	4.50
Cheese Selection (*) <i>House selection, chutney, crackers</i>	5.50

() gluten free alternative available*