



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*