

La Brasserie

Dine In At La Carte Menu

Starters

Pulled Pork £5.00

Crispy pulled pork, barboque straw vegetables

Calamari £6.00

Crispy fried calamari rings dusted with smoked paprika, tomato chilli jam

Scallops £10.00 GF

Pan fried native Scallops, mango salsa, mango puree

Deep Fried Haloumi Cheese £5.50 V

Balsamic reduction ,char grilled mediterranean vegetables

Black Pudding Scotch Egg £5.50

Soft free range egg, pork & black pudding farce, red pepper ketchup

Mains

Pan Seared Scotch Salmon Sillet £15.00 GF

Crushed Cornish new potatoes, saffron beurre blanc

Confit Duck £16.00 GF

Slow cooked duck leg, fondant potato, aged port black cherry sauce

Beef Stroganoff £17.00 GF

Julienne of beef fillet flamed in brandy with paprika, mushrooms, double cream, braised rice timbale

Pan Seared Chicken £14.50 GF

Free range chicken breast, chorizo, leeks, cider, dauphinoise potatoes

Pork Fillet £16.00 GF

Wild mushrooms, shallots, bacon, rosemary, red wine, dauphinoise potatoes

Wild Mushroom Risotto £12.00 GF V VE

A selection of wild mushrooms and finished with fresh herbs

Roasted Vegetable Bini £13.00 V

Roasted mediterranean vegetables, mozzarella, roasted vine tomato reduction, crisp spinach, lemon

Seafood Platter £16.00 GF

Calamari, salmon, cod, seabass, scallops, mixed salad, lemon, tartare sauce

Grilled 10 oz SirloinSteak £19.95

Cooked to your personal preference, served with hand cut chips, French fried onion, tomato salad

Grilled 8 oz Fillet Steak £23.50

Cooked to your personal preference, served with hand cut chips, French fried onion, tomato salad

Desserts

Coffee Crème Brulee £5.50 V

With shortbread crumb

White Chocolate Panacotta £5.50 GF

Strawberry crème fraiche

Sticky Toffee Pudding £5.50 V

With salted caramel ice cream & honeycomb

Lemon Cheesecake £5.50

Lemon curd & crushed meringue

La Brasserie Set Menu

One Course £11 | Two Courses £14 | Three Courses £17

Starters

Freshly Made Soup of the Day V

Accompanied by bread & butter

La Brasserie Chicken Liver Pate GF UR

Apple chutney & thick cut toast

Port Poached Pear V GF

Balsamic glaze & crumbed stilton cheese

Greek Salad V, GF

Olives, feta cheese, red onion, tomato, herb dressing

Scallops (£5.00 extra) GF

Pan fried native scallops, mango salsa, mango puree

Mains

Braised Beef Bourguignon GF

Slow cooked diced beef in red wine, mushrooms, shallots, thyme leaves & bacon. Served with braised long grain rice & vegetable selection

Grilled 6oz Rump Steak

Served with skinny fries, tempura battered mushrooms, herb tomato & peppercorn sauce sauce

Steak & Ale Pie

Encased in shortcrust pastry case, rich gravay, creamed mash

Pan Seared Breast of Chicken GF

Creamed garlic & herb mushroom sauce, dauphinoise potatoes & vegetable panache

Roasted Vegetable Penne Pasta V, VE UR

Honey roasted vegetables tossed with passata sauce & penne pasta topped with mozzarella

Homemade Black Country Faggots

On creamed mash, onion gravy & vegetable panache

Escalope of Pork GF

Escalope of pork with sliced tomato, home cured ham, mozzarella, dauphinoise potatoes, vegetable panache

Grilled Fillet of North Sea Cod GF

Crushed Cornish new potatoes, market vegetables & mornay sauce

Grilled Sirloin Steak (£7.50 extra)

Cooked to your personal preference, served with hand cut chips, French fried onion, tomato salad

Desserts

Coffee Crème Brulee £5.50 V

With shortbread crumb

White Chocolate Panacotta £5.50 GF

Strawberry crème fraiche

Sticky Toffee Pudding £5.50 V

With salted caramel ice cream & honeycomb

Lemon Cheesecake £5.50

Lemon curd & crushed meringue

Sides

Saute potatoes	£3.00	Peppercorn sauce	£2.50
French fried onion	£2.95	Stilton sauce	£2.50
Mixed salad	£3.50	Diane sauce	£2.50
Garlic bread	£2.50	Port & red wine	£2.50
Sweet potato fries	£3.00	Béarnaise sauce	£2.50
Skinny fries	£3.00		
Minted new potatoes	£3.00		

Sauces

Should you have any allergies, please don't hesitate to ask our staff for an allergen list of our dishes.

GF = Gluten Free | GF UR = Gluten Free Upon Request | V = Vegetaria | VE = Vegan