

The Brasserie Sunday Menu

Three courses for £50pp

While You Decide

Marinated Olives (VE) - £6

Mini Fishcakes - £7
Tartare Sauce

Focaccia (VE*) - £4.50
Balsamic and Lemon Rapeseed Oil Dip

Lindisfarne Oysters x 3 £14 or 6 £21
Pickled Rhubarb

Chicken Scratchings - £5
Spicy Philly Dip

Beetroot Hummus (VE) - £6.50
Bread Crisps

Smokehouse Nuts (VE) - £5

Starters

Leeds Blue Mousse (V)
*Leeds Blue Mousse, Balsamic Cherry
Vine, Crispy Croute*

Asparagus (V*)
*Barbecued Yorkshire Asparagus, Fried
Duck Egg, Wild Garlic Hollandaise*

Charcuterie Board -
*Selection of Cured Meats, Pickles
and Dips*

Soup Of The Day (V*)
Herb Focaccia, Salted Butter

Chicken Liver Parfait
Apple Chutney, Toasted Brioche

Scallop
*Smoked Heritage Carrot, Crispy
Chicken Skin*

Roasts

All served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy

Yorkshire Beef Sirloin

Lamb Leg

Porchetta

Vegetarian Roast (V)

Please ask your server for today's option

Mains

Devonshire Burger
*Beef Burger, Monterey Jack Cheese,
Char Sui Pulled Pork, Tomato
Chutney, Skinny Fries, Pickled
Onion Rings*

Confit Duck Leg
*Smoked Pancetta Cassoulet,
Seasonal Greens*

Eshton Herdwick Lamb
Duo
*Slow Braised Lamb, Mini
Pot Pie, Cream Potato,
Wild Garlic*

Lemon Sole
*Jersey Royals, Iberico
Acorn-fed Chorizo,
Asparagus Spears*

Seafood Linguini
*Crab Bisque, Roasted Cherry
Tomatoes*

Seabass
*Jersey Royals, Samphire,
Salsa Verde*

Fish and Chips
*Battered Haddock, Hand Cut Triple
Cooked Chips, Mushy Peas, Tartare
Sauce*

Barley Risotto (V)
*Barley Risotto, Wild Garlic, Spring
Greens, Mrs Bell's Cheese
Sauce*

V – Vegetarian | VE* - Can Be Made Vegan

A 5% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

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Desserts

Banana and Date Pudding
*Rum Caramel Sauce, Madagascan
Vanilla Ice Cream*

Lemon Pie
Lemon pie, Clotted Cream

Rice Pudding
Rum Spiced Rice Pudding, Poached Raisins

Ice Cream
*Selection of Sorbets and Ice Cream –
Ve**

Eton Mess
*Fennel, Passionfruit, Blackcurrant
Sauce*

Cheese – £5 supplement
*Selection of Courtyard Dairy
Cheeses, Crackers, Chutney*

Sweet & Fortified Wine

All served in 75ml measures

Banyuls Rimage, M. Chapoutier,
Languaedoc, France – 12.50

*100% Grenache, a mix of black fruit
and red berries on the nose with a touch
of cocoa*

Late Bottle Vintage Port,
Grahams, Porto – 7

*Full bodied, velvety smooth & full of
ripe black fruit flavours, pairs well
with cheese*

Tawny Port 10 year,
Grahams, Douro – 8.5

*Oak cask aged for 10 years
enhances the already beautiful fig
& honey notes.*

Pedro Ximinez, San Emillio, Jerez,
Spain – 8

*Made from sun-dried grapes, the toffee,
molasses and raisin flavours combine with a
silky smooth texture.*

Tea & Coffee

Espresso – 2.75/3.10 (*singe 30kcal, double
60kcal*)

Macchiato – 2.75/3.10 (*single 36kcal, double
42kcal*)

Flat White – 3.35 (*200kcal*)

Americano – 3.10 (*60kcal, 75kcal with milk*)

Latte – 3.65 (*280kcal*)

Mocha – 3.65 (*190 kcal*)

Cappuccino – 3.65 (*225kcal*)

Yorkshire Tea – 2.95

Decaffeinated Breakfast -2.95

Earl Grey – 2.95

English Breakfast – 2.95

Peppermint – 2.95

Green Tea with Jasmine – 2.95

*Teas are served with 35ml of milk on
the side (18kcal)*

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