

# The Brasserie Sunday Menu

2 Courses £37.50 | 3 Courses £50

## While You Decide

Marinated Olives (VE) -  
£6

Sundried Tomato  
Hummus (VE) - £6.50  
*Bread Crisps 362 Kcal*

Smokehouse Nuts (VE) -  
£5

Market Fishcakes -  
£8.5  
*Tartare Sauce*

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

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

## Starters

Roasted Squash  
*Toasted Spices Seeds,  
Crème Fraiche*

Whipped Chicken Liver Parfait  
*Brioche Fingers, Smoked Bacon Crumb,  
Nasturtiums*

Smoked Chicken Salad  
*Charred Sweetcorn,  
Chicory*

Heritage Tomato  
*Goats Curd, Basil Gel, Sourdough Shards, Consommé*

## Mains

### Roasts

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

Please speak to your server for today's roasts

Flat Iron Salad  
*Peppered Flat Iron, Harissa  
Potatoes, Fresh Radish, Shoots,  
Honey Mustard Dressing*

Salmon  
*Jersey Royals, Iberico Acorn-  
fed Chorizo, Peas & Broad  
Beans*

Stone Bass  
*Courgette Purée, Heritage  
Courgette, Parmentier Potatoes,  
Lemon Verbena Beurre Blanc*

Fish Board  
*Crab Meat, King Prawns, Crayfish,  
Smoked Mackerel Pate, Hot Smoked  
Salmon, Assortment of Salads*

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

Pork Belly  
*Fregola, Sun Blushed  
Tomatoes, Tenderstem  
Broccoli*

Glazed Pork Fillet  
*Apple Gel, Charred Sweetcorn,  
Crisp Ham, Pommes Anna, Cider  
Jus*

BBQ Brassicas  
*Nutty Cream, Black Garlic,  
Pickled Shallots*

Devonshire Burger  
*Monterey Jack Cheese, Bacon,,  
Tomato Chutney, Skinny Fries,  
Pickled Onion Rings*

V – Vegetarian | VE\* - Can Be Made Vegan

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## Desserts

### Sticky Toffee Choux Bun

*Vanilla Ice Cream,  
Butterscotch Sauce, Date  
Purree*

### Honey Cake

*Poached White Peach, Clotted  
Cream  
(Contains Nuts)*

### Mille-Feuille

*Caramelised Filo, English  
Gooseberries, Pistachio*

### Ice Cream

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

### Elderflower & Lychee Opera Cake

*Annabel's Strawberries, White  
Chocolate  
(Contains Nuts)*

### 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 – 3.25/3.60

Macchiato – 3.25/3.60

Flat White – 3.85

Americano – 3.60

Latte – 4.10

Mocha – 4.10

Cappuccino – 4.10

Yorkshire Tea – 3.45

Decaffeinated Breakfast -3.45

Earl Grey – 3.45

English Breakfast – 3.45

Peppermint – 3.45

Green Tea with Jasmine – 3.45

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A 10% service charge is added to all non-resident dining, which is 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.