

The Brasserie Sunday Menu

1 Course £25 | 2 Courses £37.50 | 3 Courses £50

While You Decide

Harissa Focaccia (VE) - £4.50

Marinated Olives (VE) - £6

Sweet Potato & Chickpea Falafels
(VE) - £ 6
Mango Chutney

Duck Leg Croquettes - £ 8
Garden Rhubarb, Beetroot Ketchup

Starters

Burrata
Cherry Tomatoes, Basil

Kitchen Garden Soup (VE*)
Herb Focaccia, Salted Butter

Pulled Pork Tacos
Pink Pickled Onions, Cherry
Tomatoes, Guacamole

Chicken Liver Parfait
Plum Chutney, Toasted Sourdough

Crispy Calamari
Pineapple Salsa, Garlic Alioli

Mains Roasts

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

Please Speak To Your Server For Todays Roasts

Devonshire Burger
Beef Burger or
Vegetarian Burger
Monterey Jack Cheese, Streaky Bacon,
Tomato Chutney, Skinny Fries, Pickled
Onion Rings

Herdwick Lamb
Braised Lamb Shoulder, Creamed Potato, red
Cabbage

Bolton Abbey Estate Grill
4oz Steak, Lamb Cutlet, Pork
Sausage, Triple Cooked Chips,
Hens egg

Katsu Curry
Chicken or Aubergine,
Jasmine Rice, Katsu Sauce, Shredded
Cabbage

Market Fish
Potato Rosti, Curley Kale, Warm
Tartare Sauce

Fish Board
Crayfish, Mackerel Pate, Hot Smoked
Trout, Fish Goujons, Assortment of
Salads

Butternut Squash
Sage, Gorgonzola Risotto

Fish Pie
Bound in a Bechamel Sauce, Buttered garden
Peas

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

V – Vegetarian | VE* - Can Be Made Vegan

We will add a discretionary 10% service charge to your bill. 100% of this payment goes to our team. The charge is optional, so if you would like us to remove it, please ask. An allergen menu is available for your information. Please ask any member of staff for advice.

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Desserts

Ice Cream

*Selection of Sorbets and Ice
Cream – (VE*)*

Poached Plum

Chantilly Cream, Meringue

Dark Chocolate Fondant

*Chocolate Sauce, Vanilla Ice
cream*

Seasonal Crumble

*Choice of Vanilla Ice Cream or
Crème Anglais*

Warm Yorkshire Parkin

*Butterscotch Sauce, Candied Peel, Vanilla Ice
Cream*

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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