

BRASSERIE MENU

SNACK'S & SHARERS

Today's freshly prepared soup £6
Served in a Crusty Cob

Posh Chicken Club Sandwich £9
Chargrilled Corn-fed Chicken Breast - Braised Ham Hock - Northumberland Smoked Quail Egg
Dijon Mayo - Sun Blushed Tomatoes - Baby Gem & Skinny Fries

Northumberland Smoked & Nettle Ploughman's Sandwich £8
Rosemary Focaccia - Bramley Apple - Cider & Rhubarb Chutney - Piccalilli & Skinny Fries

Posh Fish finger Sandwich £9
Panko Breadcrumb Pollock - Crab - Crayfish - Avocado - Lemon & Dill Mayo - Baby Gem Sundried Tomatoes
Celeriac Remoulade - Toasted Brioche - Skinny Fries

Pork, Chorizo & Chilli Marinara Flatbreads £8
Pickled Red Cabbage - Rocket & Watercress - Skinny Fries

Smoked Salmon & Crayfish Seeded Bagel £9
Dill & Saffron Mayonnaise - Watercress - Skinny Fries

Surf & Turf Platter £13 for one £26 for two
Pork & Chorizo Meatballs - Panko Breadcrumb Pollock - Prosciutto Ham - Salmon & Crayfish Fishcake - Smoked Chicken
Pickled Cabbage - Pan Haggerty - Celeriac Remoulade - Sundried Tomato & Saffron Mayonnaise

SALADS

Smoked Chicken & Blagdon Blue Salad £9
Black Pudding Puree - Candied Walnuts - Smoked Bacon & Beetroot Crisps - Puff Pastry Croutons - Soft Poached Egg

Halloumi, Courgette & Herb Cakes £8
Orzo - Quinoa - Kale, Goats Cheese - Pickled Cauliflower - Raspberry Dressing

Cured Salmon roulade & Roasted Fig Salad £9
Roasted Beets - Saffron Potatoes - Quail Egg - Baby Gem - Roasted Vine Cherry Tomatoes
Avocado - Courgette Crisps - Citrus Dressing

MAINS

Smoked Salmon, Crayfish & Dill Fishcakes £10
Lemongrass - Saffron & Coriander Confit Potatoes - Watercress & Spinach Velouté

Aberdeen Angus Beef Lasagne £12
White Truffle & Garlic Toasted Artisan Bread - Rocket & Parmesan

Pork, Chorizo & Chilli Burger £11
Piquillo Peppers - Paprika & Olive Tapenade - Manchego - Sundried Tomato & Saffron Mayonnaise
Baby Gem - Toasted Brioche Bun - Aioli - Skinny Fries

Grilled Seabass £13
Saffron New Potatoes - Roasted Vine Cherry Tomatoes - Olive & Paprika Tapenade - Courgette Crisp

Braised Beef Blade £13
Pan Haggerty - Pickled Cabbage - Honey Roasted Shallots - Wild Mushroom Cream

Side Dishes £3
Homemade Thick Cut Chips / Mixed Leaf Salad
Artisan Breads / Onion rings / French fries

For allergy information please ask a member of staff for our Food Allergen Information Card
Please note that all our food is freshly prepared and at peak times slight delays might be encountered
A 10% discretionary service charge will appear on your bill and is paid to the staff but can be taken off at your request

WINES BY THE GLASS

WHITE

- Nyala Sauvignon Blanc (South Africa)
£3 / £4.25 / £16
- Tournee Du Sud Picpoul de Pinet (France)
£3.75 / £5.75 / £22
- La Maglia Pinot Grigio (Italy)
£3.25 / £4.75 / £18
- Faultline Sauvignon Blanc (New Zealand)
£4 / £6 / £24

RED

- Nyala Cabernet Sauvignon (South Africa)
£3 / £4.25 / £16
- Foundstone Merlot (Australia)
£3.50 / £5 / £20
- San Marzano Primitivo (Italy)
£3.75 / £5.25 / £22
- El Cuyo Malbec (Argentina)
£3.25 / £4.75 / £18

ROSE

- Sunset Point (Italy)
£3.25 / £4.75 / £18
- Chateau de Campuget (France)
£3.50 / £5 / £19
- Chateau de Campuget, Invitation (France)
£3.75 / £5.25 / £22

WINES BY THE BOTTLE

WHITE

- Chateau de Campuget 1753 Viognier (France) £26
- San Silvestro Gavi di Gavi (Italy) £30
- Wallflower Riesling (Australia) £30
- Gerard Millet Sancerre (France) £36

RED

- Pinot Noir Vino Echeverria (Chile) £24
- Ondarre Rioja Reserva (Spain) £26
- Chateau de Campuget 1753 Syrah (France) £26 / Magnum £48
- Les Fleur St Emilion (France) £34

ROSE

- Chateau de Campuget 1753 (France) £26 / Magnum £48

SPARKLING

- Favola Prosecco (Italy) £6 / £26
- Favola Sparkling Rose (Italy) £6 / £26
- Champagne Bernard Remy (France) £40
- Champagne Bernard Remy Rose (France) £45
- Champagne Laurent Perrier (France) £60