

Brasserie menu

Served lunchtime Monday to Saturday 12:00noon to 2:30 pm

Starters

- Chilled pea soup and mint with garlic bread £4.50
- Bruschetta (v) £3.50
- Deville whitebait, tartar sauce £6.00
- Selection of dip (v) served with crudities and pitta bread £5.00
- Tomato, avocado and mozzarella salad, French dressing (v) £5.50
- Grilled marinated summer vegetables with feta, crouton, watercress dressing £5.00 (£7.50)
- Chicken Cesar salad, crouton, bacon & French dressing £6.00 (£8.50)
- Parma ham, rocket, goat cheese and pine nuts salad, vinocoto £6.00 (£8.00)
- Fish cakes of the day served with sweet chilli sauce £6.00 (£9.00)
- Mixed spicy Vinci olives (v) £3.50

Mains

- Honey roasted duck breast with seared vegetables and roast potato, honey jus £13.95
- Pan fried Fillet of cod, crush potato, peas and broad beans, light lemon sauce £13.50
- Classic beer battered haddock fillet with chips and mixed tomato & cucumber salad, tartar sauce £11.50
- Chefs special Spaghetti bolognese £10.00 small £6.00
- Grilled 8oz sirloin steak with chunky chips and green beans, peppercorn sauce £16.00
- Goat cheese and summer vegetables puff pastry tart, wild rocket and garlic tomato sauce (v) £10.50
- Cherry plum tomatoes and broccoli linguini pasta, pesto dressing (v) £9.50 small £5.50
- courgettes and portobello mushrooms penne pasta, onion, garlic and tomato sauce (v) £9.50 small £5.50
- Plaxtol bred Aberdeen Angus Cottage pie with side salad £11.00

Side orders

- ◆ Chunky chips £2.50 ◆ Seasonal vegetable of the day £3.00 ◆ Tomato and onion salad £3.00
- ◆ Salad, mixed or green £3.00◆ Garlic bread £2.50

Desserts

- ◆ Ice cream of the day with chocolate sauce £4.00 ◆ strawberry Eton mess £4.50
- ◆ raspberry cheesecake with coulis £4.50 ◆ Selection of cheese with grapes, chutney & biscuits £5.50

All dishes are head chef Gilles Caisey's recipes made in our kitchen daily using fresh locally sourced quality produce