

# Brasserie menu



## Starters

<b>Homemade Soup of the Day</b> with crusty bread	6.00	<b>Crispy Bacon Caesar Salad</b> with anchovies and parmesan shavings	7.95/10.95
<b>Fresh Filleted Grilled Sardines</b> with lemon or garlic butter	7.95/10.95	<b>Deep Fried Crispy Whitebait</b> with tartare sauce	7.75
<b>Crispy Breaded Brie</b> with a sweet plum & port dip	7.95	<b>Baked Field Mushroom</b> with stilton & bacon	8.50
<b>Classic Prawn Cocktail</b> with brown bread	8.50	<b>Moules Marinière</b> with crusty bread	10.50/14.95



## Main Course

<b>Chicken Schnitzel</b> with basmati rice & garlic butter	14.95	<b>Boeuf Bourguignon</b> served with mash & fine beans	15.50
<b>Cornish Battered Cod Fillet</b> with skin on fries & minted peas	14.95	<b>8oz Grilled Sirloin Garni</b> with french fries, mushroom & tomato	21.00
<b>Breast of Chicken Curry</b> with basmati rice poppadum & chutney	14.50	<b>Sizzling King Prawns</b> in hot garlic butter & crusty bread	11.50/22.00
<b>Oriental Crispy Duck Salad</b> on bean sprouts with soy dressing	14.00	<b>Salmon, Cod &amp; Rocket Cajun Fishcakes</b> with tartare sauce & salad garnish	14.50
<b>Pan Fried Sea Bream Fillet</b> on new potatoes, fine beans with a pesto dressing	14.95	<b>Finnan Haddie Pancake</b> au gratin with side salad	15.00



## Sides

Sauté Potatoes	3.75	Green Salad	3.00
French Fries	3.50	Tomato & Onion Salad	4.00
Selection of Seasonal Vegetables to Share	5.00	Side Caesar Salad	4.00
Mixed Salad	4.00	Rocket, Red Onion & Parmesan Salad	4.50

Please make your server aware of any food allergies when placing your order.