

The Brandling Arms Sample Menu

Lemon & thyme infused olives £3 (ve)

Bread board - warm sourdough boule with butter £3.75 (v)

Starters & sharers

Lemon & thyme infused olives £3 (ve)

To share - Vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £20 (a, v)

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.25 (a, n)

Avocado and free range poached egg on toasted sourdough, drizzled with a sunflower seed & herb dressing £5.25 (v)

Lightly dusted calamari with 'nduja mayo £5.50

Homemade potted smoked mackerel pâté with toasted sourdough £5.50

To share - Rosemary & garlic baked camembert baked in sourdough with celery £12 (v)

To share - The continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £26

Salads & light mains

Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion £12.50

Chargrilled halloumi rainbow salad with ribbons of carrots and courgettes, red pepper, pumpkin seeds, chickpeas and avocado £9.75 (v)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £9.75

Main courses

Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £11.25 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £10.95

Fisherman's fry - scampi, hand-battered cod and breaded lemon sole goujons, served with curried beans and triple-cooked chips £15 (a)

Asparagus & sun dried tomato risotto with pecorino and pumpkin seeds £10.50 (v)

Handmade chicken Kiev, creamy mash and cavolo nero £10

Sausage & mash - Cherry Orchard Farm pork sausages on spring onion mash with crispy onions and a red wine

jus £11.50

Pan-fried duck breast in cherry sauce, served with braised red cabbage and vegetable fritters £14.50 (a)

Sides

Coleslaw £2.50

Onion rings £2.50 (A)

Sweet potato fries £3.50

Seasonal vegetables £3.25

Fries £3

Desserts

British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney £7 (v)

Sticky toffee pudding and vanilla ice cream £5.25 (v, n)

Lemon tart with raspberries £5.25

Warm chocolate brownie served with hazelnut ice cream £5.25 (v, n)

(a) contains alcohol, (v) vegetarian, (ve) vegan, (n) contains nuts