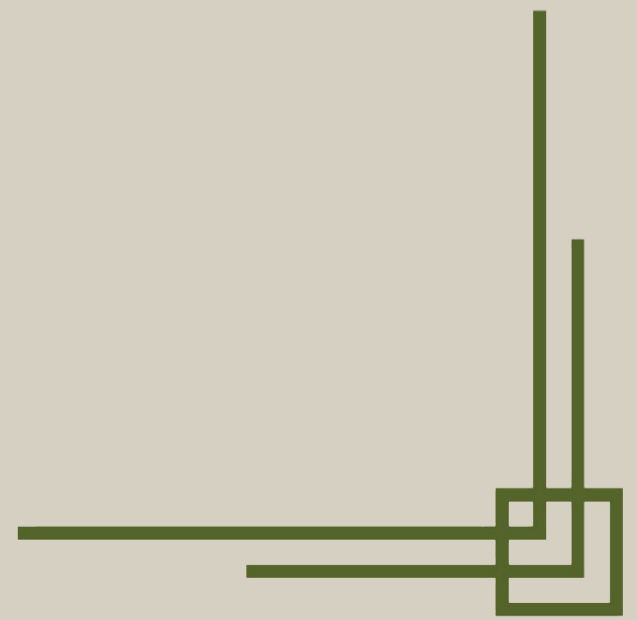
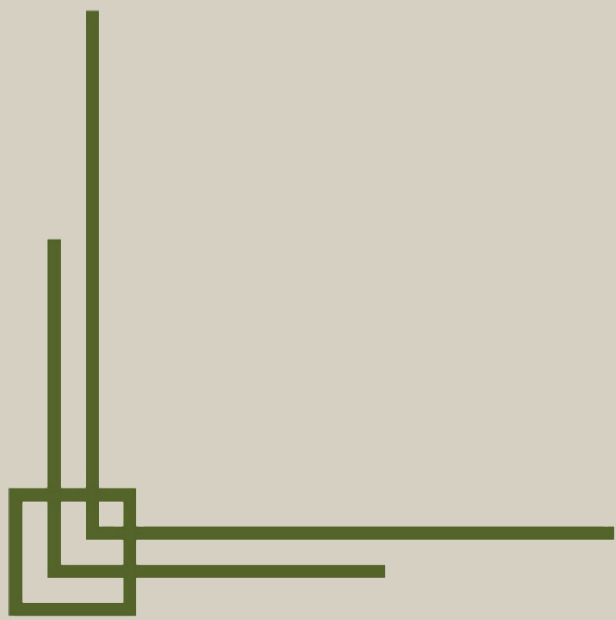


# THE BRASSERIE



*on Harbury Lane*

FOOD MENU





# THE BRASSERIE

on Harbury Lane

## OPEN DAILY

MONDAY – SATURDAY LUNCH : 12.00PM – 2.30PM

SUNDAY LUNCH : 12.00 – 3.00PM

MONDAY – SATURDAY DINNER : 6.30PM – 9.00PM

SUNDAY DINNER : 6.30PM – 8.30PM

## NIBBLES & BAR SNACKS

Artisan bread selection G-M £3.50	Salted pretzels SU-G £3.00
Italian olive selection SU £4.00	Root vegetable crisps SU £3.00

## STARTERS

Seasonal soup of the day  
please ask for details  
£5.50

Beetroot marinated salmon, beetroot salad, horseradish cream  
F-SU-M  
£8.00

Twice baked cheese soufflé with an endive and walnut salad  
G-N-M-E  
£7.00

Ham hock pressing with homemade piccalilli and toasted sourdough  
SU-MU  
£8.00

Slow cooked duck egg with creamed Savoy cabbage and smoked bacon  
M-SU  
£7.50

Devon crab cocktail  
CR-G-SU-E  
£10.50

Chicken Caesar salad  
G-E-F-M  
S £9.50 / L £13.00

## DISHES FOR TWO TO SHARE (PRICES PER PERSON)

English charcuterie board with pickles, sourdough toast  
MU-G-SU  
£12.00

Bavette of aged beef, textures of onion, truffled mash and red wine sauce, served medium/rare  
SU-M  
£18.00

Braised then roasted pork belly with apples, stuffing balls, roasted roots  
G-SU-E-M  
£17.00

## FROM THE GRILL

8oz 28 day aged sirloin steak served with triple cooked chips, tomato, field mushroom and onion rings  
G-M-SU  
£27.50

7oz beef burger in a brioche bun with homemade relish, fries and onion rings  
G-M-SE-SU-E  
£15.50

**Add:**  
Mature cheddar cheese - M  
Smoked back bacon - SU  
£1.00 each

Piri piri marinated chicken breast served in a pitta bread with shredded little gem lettuce, chipotle mayonnaise and fries  
G-S-SU-E  
£14.50

**Add a sauce:**  
Peppercorn - M-SU-G  
Red wine - SU  
£2.50 each

## MAIN COURSES

Pan roast stone bass on buttermilk mash, sea vegetables, little gem, croutons and a caviar butter sauce  
F-M-G  
£17.50

Pan fried skate wing with chorizo, squid, chou croute, brown butter  
F-M-SU  
£17.00

Beer battered fish 'n' chips with crushed peas and tartare sauce  
G-SU-E-M-F  
£14.50

Lamb 'Wellington', rosemary sauce, kale, sautéed potatoes  
G-E-SU  
£17.50

Steamed venison suet pudding, truffled mash, caraway roasted carrots  
G-M  
£16.00

Honey roast duck confit, puy lentils, smoked bacon, Morteaux sausage, roast parsnips  
SU-G  
£15.50

Seasonal ravioli and vegetables with a herb and garlic butter  
G-E (please ask for allergen info on contents)  
S £9.50 / L £14.00

## SIDES

Triple cooked chips • French fries • Buttermilk mashed potato (M)  
Braised red cabbage (SU) • Buttered spinach (M) • Roast parsnips (M)  
Caraway roasted carrots (M) • Mixed leaf salad  
all at £4.50

## DESSERTS & CHEESE

Sticky toffee pudding, vanilla ice cream  
M-SU-G  
£7.50

Lemon curd tartlet with poached rhubarb, advocaat ice cream  
M-SU-G  
£7.50

Calvados creme fraiche mousse with apple compote and shortbread crumb  
M-G-SU  
£7.00

Chocolate pavé with caramelised bananas, caramel, vanilla ice cream and peanut brittle  
M-G-P  
£8.50

Continental and English cheese selection with biscuits, grapes, homemade chutney  
M-SU-G-C  
3 cheese selection £8.50 / 5 cheese selection £12.50

## ALLERGEN INDEX

Codes denote allergen in each dish

F-Fish, E-Eggs, L-Lupin, MO-Molluscs, S-Soy, M-Milk, C-Celery, MU-Mustard, G-Gluten, P-Peanuts, SE-Sesame, NU-Tree nuts, CR-Crustaceans, SU-Sulphur Dioxide

If you have any food intolerances or dietary requirements please speak to a member of our staff before ordering.

S - small portion L - large portion