

## NIBBLES

<b>Olive Selection</b> <b>VE</b> with garlic and basil	<b>£5.65</b>
<b>KB's Cumberland Chipolatas</b> honey mustard dip	<b>£5.95</b>
<b>Crispy Cauliflower &amp; Cumin Fritters</b> <b>V</b> curried mayonnaise dip	<b>£6.25</b>
<b>Roasted Red Pepper &amp; Sriracha Hummus</b> <b>V</b> served with warm garlic flatbread	<b>£6.25</b>
<b>Mini Lamb Kofta</b> minted yoghurt dip	<b>£6.35</b>
<b>Venison Sausage Scotch Egg</b> red currant sauce	<b>£6.75</b>

## STARTERS

<b>Soup of the Day</b> <b>V</b> served with freshly baked crusty bread	<b>£6.75</b>
<b>Chicken Liver Pate</b> smooth chicken liver pate, spiced apple & date chutney, granary toast	<b>£9.25</b>
<b>King Scallops &amp; Chorizo Filo Basket</b> pan seared scallops, chorizo, pea and lovage puree	<b>£12.50</b>
<b>Creamed Goats Cheese &amp; Parkin</b> <b>V</b> creamed goats cheese log rolled in parkin crumb with beetroot chutney & parkin crisps	<b>£9.25</b>
<b>Salt &amp; Pepper King Prawns</b> king prawns in tempura batter, sweet chilli dip	<b>£10.50</b>
<b>BBQ Pork Rib Stack</b> sweet gochujang glaze, house slaw	<b>£8.75</b>
<b>Crispy Vegetable Gyozas</b> <b>VE</b> Japanese style dumplings, soy dipping sauce	<b>£8.75</b>
<b>Hot Smoked Salmon Linguine</b> flaked bradan rost hot smoked salmon, creamy white wine & dill sauce	<b>£8.95</b>

## SIDES

<b>Triple Cooked Chips</b>	<b>£4.00</b>
<b>House Fries</b>	<b>£4.00</b>
<b>Aspen Fries</b>	<b>£4.95</b>
<b>Tempura Vegetables, Korean Chilli Dip</b> <b>VE</b>	<b>£4.50</b>
<b>Seasonal Vegetables</b>	<b>£4.25</b>
<b>Onion Rings</b>	<b>£4.50</b>



**VE** Vegan and **V** Vegetarian options available

## MAINS

<b>8hr Braised Lamb Shoulder</b> <b>£20.50</b> pesto mash, honey roasted root vegetables, redcurrant jus	<b>Roasted Venison Loin from the Fasque Castle Estate</b> <b>£20.45</b> cider & thyme fondant potato, creamed red cabbage, caramelised parsnip, port and blackberry jus	<b>Duo of Gressingham Duck</b> <b>£21.00</b> confit duck leg, pan-fried duck breast glazed with grapefruit marmalade, cider fondant potato, seasonal baby vegetables, orange & thyme jus
<b>Pan-fried Chicken Breast</b> <b>£18.50</b> sat on a homemade hash brown with a white wine, leek and mushroom sauce, topped with pancetta crisp & puff pastry	<b>Ox Cheek Bourguignon</b> <b>£19.50</b> cooked with orange and szechuan pepper, creamy mash potato, caramelised shallot, button mushrooms, bacon lardons, chantenay carrots and braising liquor	<b>Hot Smoked Salmon Linguine</b> <b>£16.75</b> flaked bradan rost hot smoked salmon, creamy white wine & dill sauce
<b>Char-Grilled Seabass Fillet</b> <b>£21.45</b> on a bed of wok fried vegetables & noodles, with a hint of ginger, pak choi and finished with teriyaki		<b>Grilled Scottish Salmon Fillet</b> <b>£19.95</b> hasselback potatoes, tenderstem broccoli, chantenay carrots, lemon & dill white wine sauce

Home of the 35 day dry aged steak

## FROM THE ROBATA GRILL

<b>10oz Aberdeen Angus Sirloin</b> <b>£27.50</b>	<b>Fillet Steak</b> <b>£31.50</b>	<b>Sauce to accompany</b> <b>£1.95</b> Green Peppercorn, Bearnaise, Chimichurri
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All our steaks are served with onion rings, confit tomato, garlic field mushroom and triple cooked chips

## CLASSICS

<b>Timothy Taylor Steak, Ale &amp; Mushroom Pie</b> <b>£16.95</b> short crust pastry top, buttered savoy cabbage, your choice of triple cooked chips or creamy mash	<b>Individual Fish Platter</b> <b>£17.95</b> smoked salmon, poached salmon, Norwegian prawns, smoked trout mousse, assorted salads, dill mayo, marie rosesauce and granary bread	<b>Surf 'N' Turf Stack</b> <b>£17.75</b> char-grilled strips of steak, garlic king prawns, triple cooked chips, crispy shallot onion, bearnaise sauce <b>Swap to peppercorn sauce for £1.95</b>
<b>Hand Raised Cheese &amp; Onion Pie</b> <b>V</b> <b>£16.50</b> your choice of triple cooked chips or creamy mash, mushy peas, pan gravy	<b>Fish &amp; Chips</b> <b>£17.50</b> freshly caught haddock, mushy peas, tartare sauce and lemon wedge	

## BURGERS

<b>Dirty Steak Burger</b> <b>£16.75</b> topped with char siu shredded pork and monterey jack cheese, served with house fries, onion rings, burger relish
<b>Buttermilk Chicken Burger</b> <b>£16.75</b> asian slaw & chipotle hot sauce served with house fries
<b>Veggie Burger</b> <b>V</b> <b>£14.75</b> homemade spiced cauliflower burger, guacamole, grilled halloumi, spicy mayo, house fries

## SANDWICHES

<b>Steak Sandwich</b> <b>£12.75</b> toasted sourdough baguette, caramelised onion, chimichurri mayo
<b>Open Poached Salmon &amp; Prawn Sandwich</b> <b>£11.95</b> granary bread, dill mayonnaise and marie rose sauce
<b>35 day Angus Roast Sirloin of Beef</b> <b>£11.50</b> granary bread with homemade coleslaw

Please note; sandwiches are not available Fri and Sat evening in the brasserie

## VEGAN & VEGETARIAN

<b>Crispy Vegetable Gyozas</b> <b>VE</b> <b>£8.75</b> Japanese style dumpling, soy dipping sauce
<b>Creamed Goats Cheese &amp; Parkin</b> <b>V</b> <b>£9.25</b> creamed goats cheese log rolled in parkin crumb with beetroot chutney & parkin crisps
<b>Bengal Vegetable Curry</b> <b>VE</b> <b>£15.95</b> with yellow lentil, tomato & potato, fragrant basmati rice, garlic naan
<b>Roasted Vegetable Cannelloni</b> <b>V</b> <b>£15.50</b> spinach, courgette, brown cap mushrooms, fresh herbs, bechamel and a rich cherry tomato sauce

PLEASE CHECK OUR CHALK BOARDS FOR DAILY SPECIALS

Allergens and Intolerances; Please inform a staff members upon ordering if you have any allergens and intolerances so we can do our best to accommodate your needs accordingly.



## SAUSAGES

<b>Cumberland Sausage</b> multi-award winning recipe with herbs and spices	<b>£15.95</b>
<b>Chilli, Chorizo and Garlic</b> lean pork, sun dried tomato, chorizo, fresh chillies and roasted garlic, baby bell peppers	<b>£15.95</b>
<b>'Just Pork' Prime Freedom Pork</b> traditional pork sausage made to an old family recipe	<b>£15.95</b>
<b>Herby</b> prime pork shoulder, mixed herb & fresh thyme	<b>£15.95</b>

All our sausage dishes are served with a rich red wine onion gravy and your choice of triple cooked chips or creamy mash.

## DESSERTS & CHEESE

<b>Sticky Toffee Pudding</b> butterscotch sauce, clotted cream and vanilla bean ice-cream	<b>£8.25</b>
<b>Sponge of the Week</b> served with homemade custard	<b>£8.25</b>
<b>Salted Caramel &amp; Fudge Monty</b> vanilla shortbread, salted caramel ice cream, crushed meringue, fudge pieces, whipped cream, hot toffee sauce	<b>£8.75</b>
<b>Chocolate Orange Cheesecake</b> blood orange sorbet	<b>£8.25</b>
<b>Individual Apple Crumble</b> traditional homemade custard	<b>£8.25</b>
<b>Selection of Ice-cream</b> Vanilla Bean Mint Choc Chip Cappuccino Eton Mess Salted Caramel Stem Ginger	<b>2 Scoops £5.95</b> <b>3 Scoops £7.95</b>

<b>Individual Cheese Slate</b> All served with assorted biscuits & homemade chutney - cheese selection may vary.	<b>£9.50</b>
<b>Cricket St Thomas Brie</b> Shipton Blue Buffalo Milk (Cave Aged) Kaltbach Alpine Creamy	

## COFFEE

<b>Espresso</b>	<b>£3.85</b>	<b>Café Macchiato</b>	<b>£3.85</b>
<b>Americano</b>	<b>£3.85</b>	<b>Hot Chocolate</b>	<b>£3.85</b>
<b>Cappuccino</b>	<b>£3.85</b>	<b>Teas</b>	<b>£3.60</b>
<b>Latte</b>	<b>£3.85</b>	<b>Liqueur Coffee</b>	<b>£6.60</b>
<b>Flat White</b>	<b>£3.85</b>	<b>Speciality Hot Choc</b>	<b>£6.60</b>

We kindly request a main course to be ordered per person whilst dining with us in the brasserie Friday & Saturday evening.