

Starters

French Style Onion Soup

Enhanced with sweet sherry. Topped with rarebit crouton

£4.50

Goujons of Plaice

Deep fried strips of breaded plaice, with roquette leaves, fresh lemon. Served with freshly made thick tartare sauce

£4.95

Scottish Oak Smoked Salmon

From the shores of Loch Fynne, marinated in aged malt whiskey, Served finely sliced with wedges of lemon

£7.50

Bruschetta

Char grilled garlic bread topped with slow roasted cherry tomatoes, basil leaves, buffalo mozzarella cheese and sun dried tomato olive oil

£4.75

Spaghetti Bake

Chicken, porcini in a cream sauce with basil leaves baked with parmesan topping drizzled with extra virgin olive oil

£4.75

Cassoulet of Garlic Mushrooms

Cup mushrooms sautéed in garlic butter with shallots, white wine double cream and chopped parsley. Accompanied with rustic bread

£4.95

Camembert Cheese - For 2 covers

Baked camembert cheese rubbed with fresh garlic cloves, accompanied with rustic bread, tomato chilli jam and spiced plum chutney

£7.25

Main Courses

Fillet Steak Voronoff

Prime fillet steak pan fried in butter to your personal taste, with sliced mushrooms, flamed in brandy reduced with sweet sherry finished with double cream.

£18.50

La Brasserie Fillet

Prime fillet steak wrapped in pancetta with paté. Pan fried to your personal taste. Topped with wild mushrooms and Madeira sauce.

£18.95

Fillet of Beef Stroganoff

Julienne of beef fillet sautéed in butter with shallots, sliced mushrooms and paprika, flamed with brandy reduced in white wine and double cream, served with braised saffron scented rice.

£15.50

Roast Pork Fillet au Poirve

Marinated in red wine, rolled in crushed peppercorns on a bed of sweet bramley apple puree with peppercorn sauce

£14.99

Steak Dianne

Sirloin steak flattened out, pan fried with shallots, red wine and French mustard, finished with a drizzle of cream.

£15.95

Breast of Local Pheasant

Wild pheasant breast pan roasted with bacon, shallots, mushrooms and rosemary leaves on creamy mash with red wine reduction.

£14.50

From the Grill

All our beef is of the finest top quality English Steer Beef

8oz Fillet Steak

Chargrilled to your personal taste with sautéed cup mushrooms, grilled tomato, french fried onions and fresh hand cut chips.

£17.50

10oz Sirloin Steak

Chargrilled to your personal taste with sautéed cup mushrooms, grilled tomato, french fried onions and fresh hand cut chips.

£15.75

18 - 20oz T bone Steak

Chargrilled to your personal taste with sautéed cup mushrooms, grilled tomato, french fried onions and fresh hand cut chips.

£19.95

Lamb Cutlets

Chargrilled to your personal taste with sautéed cup mushrooms, grilled tomato, french fried onions and fresh hand cut chips.

£15.50

Fish Dishes

Roast Brixham Cod Fillet

Pan roast with herb leaf crust on wilted spinach leaves, coated with white wine and creamy Mornay sauce

£14.95

Salmon Steak

Poached Scotch salmon steak with minted new potatoes and lemon, served with freshly made hollandaise sauce.

£14.95

Nage of Sea Bass

Seared fillet of sea bass on steamed baby vegetables, with nage liqueur reduced with cream

£14.95

Vegetarian

Tagliatelle

Fresh egg pasta cooked al dente, tossed in basil pesto with cherry tomatoes, sweet peppers and mozzarella cheese. With parmesan shavings.

£11.50

Risotto

Arborio rice cooked slowly in vegetable stock with peas, leeks and chopped parsley, finished with double cream.

£11.50



La Brasserie

All main courses are served with a selection of seasonal vegetables & potatoes