

La brasserie Sunday lunch menu

Homemade cream of vegetable soup **V**

Herb croutons

La Brasserie chicken liver pate **Gf ur**

Apple chutney & thick cut toast

Smoked mackerel & new potato salad **Gf**

Bound in a light mayonnaise, tarragon, red onion, chilli, lemon

Cup mushrooms **V, Gf**

Garlic cream

Poached pear **V, Gf**

Stilton crumb, balsamic glaze

Roast sirloin of English beef **Gf ur**

Yorkshire pudding, roasted parsnip, red wine gravy, roast potatoes, new potatoes & market vegetables

Roasted loin of locally reared pork **Gf ur**

Rich gravy, roast potatoes, new potatoes & market vegetables

Roast Worcestershire turkey **Gf ur**

Seasoning, roast potatoes, market vegetables

Chicken mozzarella **Gf**

Free range chicken breast filled with mozzarella on passata

Grilled seabass fillet **Gf**

Spring onion beurre blanc

Pan fried lambs liver **Gf ur**

Creamy mash, onion gravy, grilled bacon

Sweet potato & chickpea curry **Gf, V, Ve**

Braised long grain rice

Lemon cheesecake

Crushed meringue, fresh lemon curd

Mango panacotta **Gf**

Mango puree

Lemon posset **V, Gf**

Forest fruit compote

Summer pudding stack **V**

Double cream

Baked apple pie **V**

Warm vanilla custard

Selection of ice creams & sorbet **V, Ve ur, Gf ur**

In a brandy snap basket

Fresh filter coffee £2.50 English tea £2.10

SIDE DISHES

Skinny fries £3.00

French Fried Onion cake £2.95

Char grilled garlic Bread £2.50

Mixed salad £3.00

Mixed salad leaves with tomatoes, cucumber, celery, peppers, red onion and egg with herb dressing

£19.50 for three courses or £17.00 for two courses

V=Vegetarian, Ve=Vegan, Gf= Gluten free, Ur=upon request

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Starters

Calamari £6.00

Crispy fried calamari, sweet chilli jam, baby leaves

Scallops £10.00 **GF**

Mango puree, pineapple salsa

Haloumi & beetroot salad £5.50 **V**

Balsamic dressing

Crayfish tail salad £6.00 **GF**

Marie rose sauce, lemon

Steak

Grilled 8oz fillet steak £23.00

Cooked to your personal taste, served with skinny fries, fried onion cake, roast tomato, sauteed mushrooms

Grilled 10oz sirloin steak £19.95

Cooked to your personal taste, served with skinny fries, fried onion cake, roast tomato, sauteed mushrooms

Grilled 10oz rump steak £16.50

Cooked to your personal taste, served with skinny fries, fried onion cake, roast tomato, sauteed mushrooms

Mains

Steak burger £12.00

Brioche bun, bacon, tomato, lettuce, mayo, skinny fries

Lamb kleftiko £16.00 **GF**

Greek style slow cooked lamb shank, garlic, shallots, baby roast potatoes

Minted pea risotto £12.00 **V, GF, Ve ur**

With parmesan

Beef stroganoff £17.00 **Gf**

Julienne of beef fillet flamed in brandy with paprika, mushrooms, double cream, braised rice timbale

Grilled cod loin £15.00 **GF**

On buttered savoy, poached egg, hollandaise sauce, new potatoes

Grilled seafood salad £18.50 **GF**

Calamari, salmon, cod, seabass, scallops, mixed salad, lemon, tartare sauce