

# La brasserie Sunday lunch menu

Freshly made parsnip soup **V, GF ur**

Herb croutons

La Brasserie chicken liver pate **Gf ur**

Apple chutney & thick cut toast

Duo of melon **V, Gf**

Strawberry crème fraîche

Cod fishcake

Baby leaf, lemon aioli

Greek salad **Gf, V**

Feta cheese, olives, cucumber, cherry tomato, red onion

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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**

New potatoes, gravy,  
roast potatoes, market vegetables

Pan fried lambs' liver **Gf ur**

Creamed mash, onion gravy, grilled bacon, market vegetables

Pan roasted chicken supreme **Gf**

White wine, cream, mushrooms, new potatoes, market vegetables

Tempura battered seabass fillet **Gf**

French style peas, skinny fries

vegetable lasagna **V**

Garlic bread

Braised beef bourguignon **Gf**

Slow cooked diced beef in red wine, mushrooms, bay leaf

Dauphinoise potatoes

**£21.00 for three courses or £19.00 for two courses**

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

Cherry bakewell cheesecake

Toasted almonds, Cherry compote

Sticky toffee pudding **V**

Caramel sauce

White chocolate pannacotta **Gf**

Chocolate sauce

Baked apple pie **V**

Warm vanilla custard

Summer pudding stack **V**

Double cream

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

In a brandy snap basket

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Fresh filter coffee £2.50 English tea £2.10

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## SIDE DISHES

Skinny fries £3.95

French Fried Onion cake £2.95

Char grilled garlic Bread £2.80

Mixed salad £3.95

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

*Should you have any allergies, please inform a member of staff*

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## Starters

### Calamari £7.00

Crispy fried calamari, sweet chilli jam, baby leaves

### Scallops £12.00 **GF**

Pineapple salsa, mango coulis

### Char grilled haloumi cheese £6.50 **V**

Roast sweet pepper, balsamic glaze

### Crayfish tail salad £7.00 **V**

Crayfish tails, crisp lettuce, marie rose sauce

## Steaks

### Grilled 8oz fillet steak £28.00

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

### Grilled 10oz sirloin steak £22.00

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

### Grilled 10oz rump steak £19.00

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

## Mains

### Beef burger £12.00

Brioche bun, tomato, lettuce, mayo, skinny fries

### Sun dried tomato risotto £13.95 **V, GF, Ve ur**

With parmesan

### Beef stroganoff £19.95 **GF**

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

### Seafood linguini £18.50 **GF**

Salmon, cod, calamari, scallops, seabass tossed with passata & fresh parsley

### Grilled seafood salad £20.95 **GF**

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

### Slow cooked pork belly £16.00 **GF**

Cider & sage jus, dauphinoise potatoes