

Bramblings Menu

To start

Chicken & apricot terrine

Red onion chutney, ciabatta croute

5.95

Chefs daily special

5.95

Smoked salmon

Bud capers, rye bread

7.95

Pickled pumpkin & grilled halloumi (v)

Baby leaf salad

5.25

Baked stilton & spinach mushroom

Chervil crème fraîche

5.25

Spiced fish cake

Salsa & baby leaf salad

6.95

To follow

Fillet of bass

Roasted garlic & thyme parmentier potatoes,

Sautéed Green beans & kale

Hazelnut pesto crumb, Provincial tomato sauce.

16.95

Pork loin

Black pudding crumb, Biarritz potatoes

Honey & mustard sauce

Seasonal vegetables

15.95

Sirloin steak

Grilled tomato, onion rings, skin on fries, rocket salad

21.25

Chicken breast

Fondant potato, sautéed green beans, honey roast carrot,

Chorizo & lentil jus

15.95

Fillet of salmon

Crushed potatoes, sautéed kale & spinach

Wholegrain veloute

16.95

Mushroom & ricotta ravioli

Red pepper & spinach cream sauce

Finished with parmesan

15.95

Chefs daily special

16.50

feather blade of beef

Sautéed potatoes, kale, honey roast carrot & red wine jus.

16.95

To finish

Rich chocolate tart

Vanilla ice cream

5.95

Trio of profiteroles

5.95

Sticky toffee pudding

Vanilla ice cream & toffee sauce

5.45

Popping 'bucks fizz' cheese cake

Chantilly cream

5.95

Ice cream sundae

4.95

Tart au citron

Seasonal berry compote

5.25