

1806 BRASSERIE MENU

STARTERS

Garlic prawns, cooked in a garlic butter and chives, accompanied with salad , aioli and sour dough. £7.50

Garlic baked camembert, accompanied with baked crostinis, homemade onion chutney, and grapes £8.25

Soup of the day, chefs choice accompanied with a nice piece of sour dough £6.50 -

Asparagus and halloumi salad, served with mixed leaf lettuce, cherry toms, cous cous, peppers, cucumber, accompanied with focaccia bread. £6.95

Chicken liver pate, accompanied with homemade onion chutney & baked crostini. £7.25

SHARING BOARDS

Seafood platter

Prawns, salmon & crayfish cocktail, scampi, fish goujons, caper salad, accompanied with aioli, tartare sauce & fresh bread. £17.95

Ploughmans -

Homemade scotch egg, homemade sausage rolls, slices of honey & mustard glazed ham, slices of cheddar & stilton, mixed leaf salad, piccalilli, homemade onion chutney, selection of breads. £18.95

Vegetarian board

Sundries toms, olives with feta cheese, pickles, mixed leaf salad, grilled halloumi, breaded mushrooms, hummus, brie, homemade onion chutney, chilli jam, selection of breads. £15.50

GRILL CHOICES -

8oz rump steak £15.95

8oz Sirloin Steak – £18.95

8oz Rib Eye steak £18.95

Mixed grill- rump steak, gammon, chicken, sausage, topped with two eggs £18.95

Gammon and egg, accompanied with peas £12.95

Chicken supreme £13.95

All grill choices are accompanied with homemade onion rings, flat mushroom & baked cherry toms and chips.

MAINS

Chicken & mushroom tagliatelle, accompanied with garlic bread £12.95

Steak n ale pie, chunks of flavour some beef, soaked in a stones ale, encased in a shortcrust pastry, accompanied with chips or new pots, minted mushy peas, gravy. £12.95

Chicken & mushroom pie, chicken pieces & mushrooms, cooked in tasty white wine sauce, encased into a shortcrust pastry, accompanied with chips or new pots and seasonal greens.£10.95

Chicken supreme, served with a bourguignon sauce, potato fondant, seasonal greens £12.95

Pork and apple, succulent pork belly with a crispy top, accompanied with caramelised apple, potato fondant, tender stem broccoli finished with a smoky red wine jus £14.95

Tangy salmon supreme, juicy salmon supreme fillet glazed in chefs secret recipe sauce, accompanied with sliced garlic & potatoes, asparagus £18.95

VEGETARIAN DISHES

Med veg pasta bake in a tom basil sauce £11.95

Quorn Bolognese with linguine £11.95

Halloumi salad £10.95

Butternut squash risotto £9.95

DESSERTS

Chefs homemade apple pie, choice of ice cream, custard, or Chantilly cream £6.50

Chefs homemade cheesecake of the week £6.95

Homemade warm triple choc brownie, accompanied with ice cream, £7

Sticky Toffee pudding with toffee sauce and ice cream or custard £7

Mixed berries cranachan, contains cream, meringue nest & oats £6.50

Cheeseboard for 1 or 2

Crackers, selection of cheeses, brie stilton, cheddar, smoked cheese, grapes, onion chutney, and chilli jam £9 for two £16.95

CHILDREN MEALS £6.50

Tom pasta with sausage slices

Chicken nuggets, chips n beans

Small fish n chips

Chicken dinner with veg, mash, and a small yorkie pudding