



SAMPLE MENU ONLY

Brasserie Sunday Lunch

Artisan breads, salted butter	£4.5	(v)
Starters		
White onion soup	£7.5	(ve) (c)
Loch fyne smoked salmon <i>passionfruit, radish</i>	£8	(c)
Chicken terrine <i>'caesar garnish'</i>	£8.5	
Mushroom bourguignon <i>brown rice, spinach</i>	£8	(ve)
Mains		
Roast rump of beef <i>cauliflower cheese, Yorkshire pudding, red wine sauce</i>	£24	
Roast chicken <i>fondant potato, creamed cabbage, tarragon gravy</i>	£20	
Fish pie <i>herb crumb</i>	£19	
Beer battered haddock <i>hand cut chips, mushy peas, tartar sauce</i>	£17.5	
Linguine, butternut squash <i>kale, pesto</i>	£16.5	(ve) (n)
Desserts		
Bread & butter pudding <i>marmalade, vanilla custard</i>	£7.5	
Sticky toffee pudding (gluten free available) <i>butterscotch sauce, crystallized pecans, popcorn ice cream</i>	£8	(n)
Fig & pear crumble <i>vanilla custard or vanilla ice cream</i>	£8	
Blackberry & blood orange cheesecake <i>blackberry ice cream</i>	£8	
Selection of cheese <i>homemade chutney, crackers</i>	£10	