

David's BRASSERIE

Light lunch menu served from 12-6pm

Sandwiches

Chef's Selection £8.75

All served on toasted ciabatta or malted bloomer bread with a fresh salad garnish and homemade crisps of the day

Truffled Sea Trout with cumin, fennel and dill, bound together with a truffle and lemon scented crème fraîche and fresh rocket

Piri-piri chicken bound in minted yoghurt with mango chutney

Smoked salmon with spinach and black garlic ricotta cheese

Roasted Plum Tomatoes with buffalo mozzarella, harissa houmous and fresh baby basil (V)

Brasserie Selection £9.95

All served with seasoned crispy diced potatoes

Lamb Seekh Kebab with smoked aubergine purée served on toasted sourdough with melted smoked cheese and a spiced pear chutney

Chef's Hot Roast of the Day served on toasted sourdough

BLT, sliced bacon, lettuce & tomato bound in mayonnaise served on toasted wholemeal or white bread (add chicken for £1)

Breaded Hake Fillet on toasted brioche with pea purée, green kraut relish and tartar sauce, dressed with fresh watercress

Classic Sandwiches £6.25

All served on wholemeal or white bread with a fresh salad garnish

Honey Roasted Ham with caramelised apple and fig purée

Roast Chicken with a spiced plum stuffing

Coronation Egg Mayonnaise with Indian spices and dried mixed fruit (V)

Smoked Applewood Cheese with red onion marmalade (V)

Soup and Sandwich Combination £10.95

Any of the above classic sandwiches served with our homemade soup of the day

Homemade Soup of the Day £5.95

Served with toasted ciabatta

Side Orders

Marinated Olives with sundried tomatoes £3.95

Garlic Ciabatta £2.95 (add cheese for 50p)

Crispy Diced Potatoes £3.75

seasoned with smoked paprika, Maldon salt & rosemary

Seasoned Calamari £4.65

Baby Baked Chorizo £4.95

Bread Board £4.45

Rustic breads with harissa houmous and tahini & mustard flavoured maple syrup

TDH Menu at lunch time

Two courses £18.95

Three Courses £20.95

Children's Menu (Aged 12 and under)

Penne Pasta with fresh tomato sauce, served with garlic bread (V) £5.25

(Add chicken for 50p)

Panko Breaded Fish with mashed potato and garden peas £5.75

Local Pork Sausage and Mash with onion gravy £5.75

Sweet Chilli Chicken Skewer served with your choice of salad or vegetables

£5.75

Any of the above as an adult portion £9.95

Platters to share

For two £18.95

For one £9.95

French Connection (V)

Baked camembert presented with red onion marmalade, olives, green kraut relish and fresh warm sourdough

Fish Farrago

Teriyaki salmon, fresh smoked salmon and homemade fishcake with tartar sauce, presented with a rustic bread roll

Spiced Selection

Marinated chilli salmon, veal and pork meatballs and chicken skewer served with a sweet chilli sauce, presented with flat bread

Extra bread 75p

Salads £10.45

All served with warmed rustic bread

Chicken & Bacon Cæsar

Cos lettuce, Cæsar dressing and herb croutons with sliced chicken breast and bacon (anchovies optional)

Poached Sea Trout

Tossed with water cress, asparagus spears, spinach, cucumber, plum tomatoes and roasted red peppers, drizzled with a lime, saffron and stem ginger mayonnaise and topped with crispy capers

Piri-piri Chicken

Served on a coriander marinated red salad of beetroot, strawberries, red onion, cherry tomatoes and red peppers, with minted yoghurt and sweet mango chutney

Quinoa and Orange (V)

Fresh orange segments, quinoa, candied cranberries and pistachios, with sautéed peas, sugar snaps, pak choi, spinach and broad beans, drizzled with tahini, wholegrain mustard and maple syrup dressing

Warm Salads £10.95

All served with warmed rustic bread

Teriyaki Chicken Skewers

Served with sweet chilli glazed pak choi, red peppers, baby corn and sweet peas, presented on a bed of mixed leaves, with charred flat bread

Pan Seared Sea Bream

Sea bream served with garden herbed Israeli cous cous with black beans and harissa spiced roasted peppers, finished with a green leaf garnish and a drizzle of Chimichurri verde sauce

Coconut Breaded Goats Cheese (V)

Goats cheese in a coconut crumb, served with Indian spiced cauliflower, chick pea and puy lentil salad, with roasted red onion and fresh chives, finished with banana and mango coulis

Chorizo and Blue Cheese

Baby baked chorizo and Picos Blue cheese served with field mushrooms, grapes and roasted red bell peppers on a bed of mixed leaves