

David's BRASSERIE

Two courses £21.95
Three courses £24.95

STARTERS

Homemade soup of the day with garlic croutons † and toasted ciabatta (*)

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Crayfish arancini infused with prosecco and dill, presented with peppery watercress and a fruity strawberry and lemon gel

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Charred halloumi served with harissa spiced houmous, herb marinated heritage tomatoes, fresh baby basil and charred flat bread (V)(*)

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Paprika and cumin spiced pork patties, accompanied with a sweet and sour Malayan dipping sauce, black bean purée and fresh tendril pea shoots (gf)

MAIN COURSES

Chef's roast of the day served with pomme purée,
a selection of vegetables and homemade sauce †

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Pan seared smoked cod fillet, presented with crushed petit pois potatoes and buttered baby carrots, finished with an indulgent creamy crayfish and white wine sauce (gf)

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Thai yellow curry with sweet potato, spinach, butternut squash and carrots, accompanied with egg fried coriander shredded cauliflower and wasabi & sesame seed coated bread twists † (V)

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Pan fried duck breast served pink, presented with wine braised red cabbage and Granny Smith apple, celeriac and vanilla purée, baked patty pans and finished with morello cherry and brandy sauce (gf)

DESSERTS

Rich crème de menthe dark chocolate ganache with dark chocolate soil, white chocolate whipped cream and fruity blueberry coulis (gf)

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Coconut panna cotta served with tutti frutti ice cream, stem ginger shortbread crumb † and finished with mango and banana coulis

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Chef's choice of cheese, served with spiced pear chutney, sourdough crispbreads and fresh fig (*)

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Warm sticky toffee pudding with indulgent toffee sauce, toasted marshmallows and honeycomb ice cream

(*) *Gluten free bread/biscuits available*

† *Gluten free without this item*

www.davidsbrasserie.co.uk

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