

# BLAGDON BRASSERIE

## While you wait

Selection of artisan breads with pesto  
and olive oil with balsamic vinegar (v)

£3.00

A selection of marinated olives (V) £3.00

Large dill pickles (v) £3.00

## Starters

Sticky chicken wings smothered in sweet  
chilli sauce £6.95

Chicken liver pate, French leaves, onion  
chutney and toasted artisan bread £6.95

Homemade soup of the day served with  
our own artisan bread £5.95(v)

Classic prawn cocktail

Succulent prawns served with brown  
bread and butter and cucumber ribbons

£7.95

Beef tomato, crispy baked Parma ham,  
mozzarella, basil, olive oil and pesto

£5.95

Garlic mushrooms on toasted bloomer  
bread

£5.95(v)

Whipped goats cheese, hazelnuts and pea  
shoots, with a walnut and honey dressing

£6.95(v)

## Main Courses

Mixed grill, gammon steak, sausage, 4oz rump steak, chicken breast, hand cut chips, Field mushroom, grilled tomato and 2 onion rings £24.95

10oz rib-eye steak with field mushroom, grilled tomato and hand cut chips £24.95

8oz rump steak with field mushroom, grilled tomato and hand cut chips £17.95

Pan fried seabass fillet served on crushed new potatoes with marsh samphire and a cream of chive sauce £18.95

Supreme of salmon wrapped in smoked salmon served with a Hollandaise sauce studded with tomato concasse, Sautéed new potatoes and mange tout £16.95

Seared lamb rump with a white onion puree, dauphinoise potatoes and wilted greens £15.95

Vegetarian butternut squash, gnocchi, spinach with a cream of blue cheese sauce £13.95(v)

Breast of chicken stuffed with Chorizo wrapped in bacon with a red wine sauce, sautéed potatoes and mange tout £14.95

Confit duck leg with shaved fennel salad and hoi sin dressing £14.95

Classic north sea fish and chips served with peas and tartar £12.50

Vegetarian moussaka , Layers of grilled aubergine , rich tomato sauce and mashed potato topped with feta cheese £13.95 (v)

Side dishes and sauces

Green salad £3.00  
Medley of vegetables £3.00  
French fries £3.00  
Homemade chips £3.00  
Sweet potato fries £3.00  
Beer battered onion rings £3.00  
Peppercorn sauce £3.00  
Béarnaise sauce £3.00  
Diane sauce £3.00

Desserts

Sticky toffee pudding served with toffee sauce and custard  
£5.95

Trio of cheese and biscuits, chutney and grapes £7.95

Strawberry Eton mess sundae £5.95

Vanilla cheese cake served with a autumn berry compote  
£5.95

Apple crumble and custard £5.95

Lemon tart served with raspberries  
And crème fraiche £5.95

Selection of fine ice creams, vanilla pod, Belgium chocolate or  
strawberries and cream £5.95

Why not cap of your meal with a speciality coffee  
Irish, French or Jamaican £5.95

DBB £23.00 allowance per person

Please inform your server of any food allergies, food  
intolerance, dietary requirements  
or religious interest that you or any of your party may have.