

# BLAGDON BRASSERIE

## Breads, Olives & Pickles

Homemade breads with pesto and olive oil with balsamic vinegar(v) £3.00 (v)

A selection of marinated olives (v) £3.00 (v)

Large dill pickles (v) £3.00 (v)

## Starters

Home made soup of the day with fresh baked bread £5.95 (v)

Smoked salmon crustini with dill, crème fresh , capers and red onions £6.95

Beetroot and brie tart with rocket leaves and a caramel vinaigrette £6.95 (v)

Mushrooms Neptune, field mushrooms stuffed with white crab meat topped with a rich mourney sauce £7.95

House chicken liver pate with toasted brioche and fruit chutney £6.95

Classic prawn and Marie rose cocktail with cucumber ribbons and buttered brown bread £7.95

Signature Caesar salad £6.95 (v) with grilled chicken £8.95

### Main Courses

Pan roasted pork filet with braised red cabbage, caramelized apples and rosemary mash £13.95

Seared lamb rump with white onion puree, dauphinoise potato and wilted greens £14.95  
paired with Granfort red wine, a French Cabernet Sauvignon

Stuffed grain fed chicken with goat cheese and sun blushed tomato wrapped in Parma ham, served with roasted peppers and buttered new potatoes £14.95  
paired with Whispering Hills Chardonnay white wine

Confit duck leg with shaved fennel salad and hoi sin dressing  
£13.95

Maple glazed Atlantic salmon with sweet potato fries and grilled cherry tomatoes on the vine £15.95

Pan seared sea bass with citrus couscous and tomato jam  
£17.50

8oz Rump steak with field mushroom , grilled beef tomato and homemade chips £17.95

10 oz Prime rib eye steak with field mushroom , beef tomato and homemade chips £21.95 paired with Short Mile Bay Australian Merlot

Grilled Mediterranean vegetable skewers served on a bed of basil and parmesan risotto £13.95 (v)

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

Side dishes

Green salad £3.00  
Vegetable medley £3.00  
French fries £3.00  
Homemade chips £3.00  
Sweet potato fries £3.00  
Beer battered onion rings £3.00

Desserts

Homemade apple and vanilla crumble with ice cream or  
custard £5.95

Eton mess sundae with berries, meringue cream and ice cream  
£5.95

Signature warm chocolate brownie with chocolate ice cream  
£5.95

Fruit skewers with natural yoghurt and fruit coulees £6.50

Cheese board, a trio of local cheeses fruit relish, grapes, celery  
and crackers £8.50

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.