

THE BRASSERIE

SEASONAL COCKTAILS

COSMOPOLITAN

Smirnoff vodka, cointreau, cranberry juice, splash of lime, flamed orange peel — £7.50

MANHATTAN

Jack Daniels, Martini Rosso, Angostura Bitters served over ice — £7.50

CLASSIC MOJITO

Bacardi rum muddled with fresh mint, lime, brown sugar, soda — £7.50

KIR ROYALE

Creme de Cassis, Champagne — £9.75

STILLETTO SLING

Amaretto Disaronno, bourbon, cranberry juice, lime, splash of soda — £7.50

ESPRESSO MARTINI

Smirnoff Vodka, Kahlua, espresso coffee — £7.50

WINE BY THE GLASS

WHITE

Cuvée Des Vignerons, France
elegant, light, dry, hint of citrus fruits
175ml — £5.25 / 250ml — £7.40

Pontebello Pinot Grigio, Australia
apples, peach and pear, subtle floral aromas
175ml — £6.00 / 250ml — £8.00

ROSÉ

Crusan Cinsault-Syrah Rosé, France
juicy red fruits with slight spiciness
175ml — £5.25 / 250ml — £7.40

RED

Rare Vineyards Malbec, France
velvety fruity wine with violet aromas
175ml — £5.70 / 250ml — £7.70

Portillo Pinot Noir, Argentina
ripe cherries, strawberries and blackberries
175ml — £6.75 / 250ml — £9.00

SPECIALITY BEER

Sharps Doombar 500ml — £4.90

Tiger Beer 330ml — £4.40

Goose Island IPA 355ml — £4.60

SHARING PLATES

Today's breads with balsamic and basil oil (v) — £2.50

Marinated mixed olives (v) — £4.00

Garlic and parsley flatbread (v) — £3.75

Tortilla chips, mozzarella, spring onion, guacamole, sour cream, salsa (v) — £5.75

TO START

Freshly made soup, bread selection (v) — £5.50

Prawn cocktail, king prawn, baby gem, crispy shallot — £6.50

Wild mushrooms, cream, herbs, garlic, toasted onion bloomer (v) — £6.25

Smoked haddock fishcake, spinach, soft poached egg, saffron hollandaise — £6.75

Belly pork and confit duck terrine, apple & cider chutney, toasted ciabatta — £6.95

Caramelised red onion, tomato, mozzarella, olive puff pastry tart (v) — £5.95

HEALTHY OPTION

Superfood salad - goats' cheese, beetroot, fennel, pumpkin seed, quinoa, lemon dressing (v)

Vegetable spaghetti, rice noodle, ginger, spring onion, crispy chilli salad (v)

Each

Starter — £5.75

Main — £11.00

With grilled chicken breast — £13.50

With seared salmon — £14.00

TO FOLLOW

Lamb two ways, mini shepherd's pie, confit lamb shoulder, braised red cabbage, rosemary jus — £16.75

Roasted chicken breast, dauphinoise potato, curly kale, red wine, shiitake mushroom and sundried tomato sauce — £14.50

Steak & Doombar ale pie, rosemary and garlic potato wedges, buttered cabbage and spring greens — £13.75

Blue cheese, leek and spinach risotto, roasted walnut and blue cheese crumb (v) — £12.75

Cod loin, pancetta, potato cake, provençale vegetables — £15.95

Piri piri half roast chicken, spicy slaw, sweet potato fries — £14.25

Sweet potato, chick pea, spinach curry, coriander rice, mango chutney, naan bread (v) — £12.75

Chicken tikka masala, rice (or chips or half & half!) naan bread, mini poppadums, mango chutney — £14.25

SIDE ORDERS

Dauphinoise potato (v) — £3.25

Wilted spinach, nutmeg butter (v) — £3.25

Roasted root vegetables (v) £3.25

Thick cut chips (v) — £3.25

Sweet potato fries (v) — £3.25

Tempura battered onion rings (v) — £3.25

Rocket & sunblush tomato, pesto salad (v) — £3.25

FISH AND CHIPS

Beer battered haddock, mushy peas, thick cut chips, tartare sauce — £13.00

STEAK

Grass fed British beef carefully selected from farmers of the Traditional Beef Club

All steaks are dry aged for a minimum of 21 days on the bone and a further 7 days after removing from the bone to give a 28 day aged taste and texture

Served with thick cut chips, grilled plum tomato, field mushroom, tempura battered onion rings, watercress

10oz Rib eye — £23.50

8oz Rump — £19.25

Black peppercorn, blue cheese or tarragon Béarnaise sauce (v) — £2.00

BURGER COLLECTION

Classic – 100% Aberdeen Angus, brioche, salad, mayo, tomato chutney, thick cut chips — £13.50

Blue – 100% Aberdeen Angus, brioche, crispy bacon, blue cheese, salad, mayo, thick cut chips — £14.50

Ranch – 100% Aberdeen Angus, brioche, onion rings, crispy bacon, barbecue relish, coleslaw, thick cut chips — £14.75

Ultimate – 100% Aberdeen Angus, brioche, fried egg, crispy pancetta, field mushroom, tomato, onion rings, gherkin, barbecue relish, thick cut chips — £15.50

Seared chicken breast, brioche, Monterey Jack, pancetta, salad, barbecue sauce, thick cut chips — £13.75

Falafel burger, grilled halloumi, brioche, baby gem, red onion chutney, cucumber raita, thick cut chips (v) — £13.00

PLANET 21 is Accor's global sustainable development programme.

 These dishes comply with PLANET 21 guidelines on a balanced diet



If your stay is inclusive of dinner you are welcome to choose items on the main menu to the value of £22.00, any additional balance will be charged to your account. All dishes marked (V) are suitable for vegetarians. EU Food allergen information contained within menu items is available on request. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge.