

# Brasserie at the vineyard

## DINNER MENU

### Nibbles & Sharers

<b>Buddah Bowl</b> (v) (gfa) avocado, lemon pearl couscous, hummus, dressed mixed salad, feta cheese, olives, remoulade, edemame beans	16
<b>Basil Pesto Hummus</b> (v) (gf) served with corn chips	9.75
<b>Sweet Potato, Apricot &amp; Cumin falafel</b> (v)(gf) mild curried mayonnaise dip	12.5
<b>Rosemary &amp; Garlic Focaccia</b> (gfa) dipping oils, Netherend butter	7.75
<b>Mixed Green &amp; Black Olives</b> , (gf) (v) herb oil	7.75
<b>Padron Peppers</b> , ((gf) (v) smoked Maldon sea salt, lemon	11
<b>Chorizo Sausage</b> (gf) roasted with garlic, honey & grain mustard	14

### Main Courses

<b>10oz Sirloin Steak</b> (gf) Prime Herefordshire beef, field mushroom, roasted tomato, fries, onion rings, peppercorn & brandy cream sauce	39
<b>Pan-fried Hake</b> (gf) buttered samphire, Three Choirs Classic Cuvee & saffrom cream sauce, seared scallop, baby potatoes	29
<b>Panko Coated Haddock Fillet</b> skin on fries, minted crushed peas	20
<b>Lamb Meatballs</b> spicy tomato sauce, pecorino shavings, served on a bed of linguini	18.5
<b>Potato Gnocchi</b> (gf)(v) cooked in a rich tomato & red wine sauce. olives, sun-dried tomatoes, capers, parmesan	15
<b>Fillet of Beef Stroganoff</b> (gf) strips of beef fillet creamy mushroom, shallot & paprika sauce. Dijon mustard & brandy. Turmeric rice	31.5

### Starters / Small Plates

<b>Game &amp; Pancetta Terrine</b> Tracklements Piccalilli, toast	13
<b>Smoked Scottish Salmon</b> (gfa) Severn & Wye Smokery. with capers & lemon. toast	14
<b>Heritage tomato salad</b> (v) (gf) sherry vinegar dressing, shallots	12.50
<b>Chef's Soup of the day</b> (gf) (vg) garlic & rosemary focaccia	8
<b>Crab Cakes</b> (gf) lightly spiced, served with a soy, ginger & chilli Asian slaw	11.50
<b>Griddled Haloumi</b> (vg) (gf) toasted pistachios, honey & yuzu oil	13
<b>Warm Fresh Figs curmbled stilton</b> (v) (gf) drizzled with honey	13

### Sides

<b>Buttered New Potatoes</b> (vg) (gf)	7.25
<b>Skin on Fries</b> (vg) (gf)	6.25
<b>Posh Fries</b> (gf) (v) parmesan, truffle oil	7.25
<b>Dressed Rocket &amp; Parmesan Salad</b> (gf)	9
<b>Chloe's Cauliflower</b> (vg) spicy battered cauliflower, chilli sauce, sesame seeds	10
<b>Edemame Beans</b> (vg) (gf) garlic butter	9

