

David's BRASSERIE

Two courses £21.95
Three courses £24.95

STARTERS

Homemade soup of the day with rustic herbed croutons †
and baked Mediterranean bread(*)

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Woodland mushroom and cream cheese terrine, spinach and cress salad, herb oil
drizzle, served with baked pistachios and sourdough crisp bread(*) (V)

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Baked greenlip mussels coated in a garlic, Roquefort and pancetta butter, topped
with a bread and oat gratin †, served with a rustic bread roll (*)

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Half a duck breast pan fried with wild sage, served pink, with fresh raspberries,
cherry tomatoes, peppers, roasted pine nuts and a raspberry dressing (gf)

MAIN COURSES

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

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Panko breaded chicken breast served upon sautéed potatoes and tenderstem
broccoli, accompanied with a mango and stem ginger hollandaise

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A ragu of charred courgette, aubergine, diced sweet potato, butternut squash and
sundried tomato, bound in a tomato sauce, topped with feta cheese, drizzled with
chive oil and presented with sweet potato crisps and garlic bread (*) (V)

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Pan fried sea bass with raw fennel, chilli asparagus, garlic and thyme parmentier
potatoes and a chamomile and white wine sauce (gf)

DESSERTS

Lemon curd and white chocolate blondie, with
a strawberry clotted cream and strawberry drizzle

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Individual layered cherry infused tiramisu

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Peach and blueberry crumble with warm crème anglais (gf)

(*) *Gluten free bread available*

† *Gluten free without this item*

www.davidsbrasserie.co.uk

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