

David's BRASSERIE

Two courses £21.95
Three courses £24.95

STARTERS

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

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Poached lemon sole, with sautéed broad beans, garden peas, asparagus,
spiced chilli, and watercress, presented with a blackberry compote
and toasted pine nuts (gf)

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Individual goats cheese crispy filo pastry tart, with fresh thyme, red onion,
spinach leaf, butternut squash purée and fresh currants (V)

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Beef bresaola accompanied with fresh radish, pickled baby carrot,
rocket, manchego cheese, julienne of candied beetroot, red pepper gel
and wholegrain mustard dressing †

MAIN COURSES

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

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Blackened peppered monkfish tails, with a chorizo, tomato and pearl barley
risotto, topped with French trimmed green beans, homemade orange & kumquat
marmalade and a drizzle of pea and mint oil

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Savoury marrow, carrot and walnut cake, spring greens, sautéed new potatoes,
cauliflower and cheese sauce (V)(gf)

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Panko breaded Lebanese spiced minced lamb, served with spiced mango sauce,
preserved carrot, radish, spring onion, beetroot, cherry tomato and potato salad,
finished with cumin infused houmous and warm flat bread

DESSERTS

Swiss chocolate ganache scented with Gran Marnier, pistachio sponge, charred
orange chocolate soil and jaffa cake ice cream †

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Almond frangipane, sweet sugar pastry, raspberry jam and dark chocolate
garnish, with toasted almond flakes, white icing, cherries and vanilla ice cream

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Mixed berry granola clusters, sweetened honey and blueberry drizzle and
strawberry & prosecco sorbet and fresh berry garnish

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Chef's selection of cheese presented with artisan crackers †

(*) *Gluten free bread/biscuits available*

† *Gluten free without this item*

www.davidsbrasserie.co.uk

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1st May – 31st July 2018

For enquiries and reservations: 01782 657783