

David's BRASSERIE

Two courses £21.95
Three courses £24.95

STARTERS

Homemade soup of the day with herbed croutons† and toasted ciabatta (*)

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Button and chestnut mushrooms sautéed with garlic and shallots in a creamy white wine sauce, topped with Lancashire Blacksticks Blue and presented on garlic bread with watercress garnish (V)(*)

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Tandoori chicken kebab, presented on smoked aubergine purée with mint pickled cauliflower and mango, charred rye bread and micro coriander topping (*)

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King prawn and chorizo skewers with banana and satay yoghurt†, sundried tomatoes and tendril pea shoots

MAIN COURSES

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

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Pan fried sea bass fillets, accompanied with basil crushed potatoes, buttered asparagus, sauce vierge and juicy cherry tomatoes with pea shoot garnish (gf)

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Asparagus and baby leaf spinach risotto, bound with mascarpone and goats cheese, topped with tempura battered vegetables†, a drizzle of rich dark truffle oil and finished with herbed pistachio bread twists (V)(*)

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Slow cooked lamb shank with rosemary and garlic, served with minted mash, carrot purée, sweet petit pois and a rich blackcurrant and red wine sauce (gf)

DESSERTS

Fresh raspberry and vanilla crème brûlée, presented with lemon and almond biscotti† and honeycomb ice cream

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Indulgent chocolate brownie topped with vanilla ice cream and mint chocolate drizzle

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Chef's choice of cheese, served with caramelised fig and apple chutney, sourdough crispbreads and fresh orange wedge (*)

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Ginger beer jelly, accompanied with Galliano scented rhubarb and strawberry compote, finished with basil and white chocolate crumb (gf)

(*) *Gluten free bread/biscuits available*

† *Gluten free without this item*

www.davidsbrasserie.co.uk

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1st September – 19th November 2017
For enquiries and reservations: 01782 657783