

# David's BRASSERIE

Two courses £21.95  
Three courses £24.95

## STARTERS

- Homemade soup of the day with garlic croutons † and toasted ciabatta (\*)  
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Pan fried tiger prawns marinated in mango and curry, presented on a bed of watercress, served with garlic crisps and smoked chilli mayonnaise (gf)  
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Poached hen's egg accompanied with asparagus purée, asparagus tips and homemade herb crackers (V)(gf)  
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Pan seared pigeon breast served with shimaji mushrooms, brown buttered cauliflower florets, hazelnut ash, plum crisps and blueberries (gf)

## MAIN COURSES

- Chef's roast of the day served with pomme purée, a selection of vegetables and homemade sauce †  
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Braised shin of beef with kohlrabi and thyme purée, roasted baby turnips, parsley mash and horseradish dumpling discs †, served with rich beef and brandy jus (gf)  
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Roasted Jerusalem artichokes, presented with roasted beetroot bulbs, charred carrot and black quinoa, finished with goats cheese cream (V)(gf)  
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Pan fried hake fillet with asparagus purée, sautéed tender stem broccoli, wild mushrooms and garden peas, accompanied by parmentier potatoes and a creamy parsley and spinach sauce (gf)

## DESSERTS

- Vanilla and Amaretto roasted plums with an orange & cardamom flapjack, lemon cream and Cointreau sauce  
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Toffee cheesecake on Hobnob base, presented with salted caramel sauce, toffee popcorn and a honeycomb shard  
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Raspberry mascarpone with vanilla steamed sponge, pistachio crumb, fresh strawberries and a honey drizzle (gf)  
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Dark chocolate and hazelnut torte with a white chocolate drizzle, brownie ice cream and blueberry coulis

(\*) *Gluten free bread/biscuits available*

† *Gluten free without this item*

[www.davidsbrasserie.co.uk](http://www.davidsbrasserie.co.uk)

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