

BRASSERIE 31

SAMPLE MENU

Starters

ISLE OF WIGHT HERITAGE TOMATO SALAD (VG/GF/DF)

Mixed old variety tomatoes simply served with red onion, fresh basil & caper vinaigrette

HOMEMADE CALAMARI & KING PRAWN "A LA ROMANA"

Classic tapas of deep-fried squid rings & king prawns with Aioli dip & lemon wedge

GRILLED SPICY CUMBRIAN LAMB KOFTA

Spiced Herdwick minced lamb kebab served with chunky tomato chutney and Moroccan style coleslaw

Mains

LOCAL BUTCHERS CUMBERLAND SAUSAGE CURL

Buttery Sage mash potatoes, sweet red onion gravy, peas & fresh beans

HOMEMADE CUMBRIAN BEEF BOURGUIGNON STEAMED SUET PUDDING

Slow braised local beef cooked in red wine, smoky pancetta, mushroom & baby onions.
Served with proper triple cooked chips, fresh market vegetables & red wine gravy

ATLANTIC FISH AND PRAWN PIE

Smoked Haddock, cod, salmon & prawns in a lobster jus white sauce, creamy mash potato topping & buttered garden greens

Desserts

LEMON & GINGER TREACLE TART

Lemon meringue pie ice cream

FRIED CHOCOLATE CHURROS

Deep-fried donut loops tossed in cinammon sugar and served with warm dark chocolate sauce

ORANGE BLOSSOM & MADAGASCAN VANILLA CREME BRULEE

Pistachio ice cream

(V) Vegetarian (VG) Vegan (GF) Gluten-free

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients