

# 2010 BRASSERIE

AT PECKFORTON CASTLE

## NIBBLES

<b>OLIVES &amp; ALMONDS</b> – <i>Mixed marinated olives &amp; roasted salted almonds.</i>	5
<b>FRESHLY BAKED BREAD</b> – <i>Served with salted farmhouse butter.</i>	4.5
<b>CRISPY WHITE BAIT</b> – <i>Served with tartar sauce, fennel salad &amp; lemon dressing.</i>	6.5

## TO START

<b>HOMEMADE SOUP OF THE DAY</b> – <i>Please ask your server for today's choice.</i>	8
<b>PECKFORTON FRIED CHICKEN</b> – <i>Southern fried boneless strips with sesame oil &amp; siracha mayonnaise.</i>	9
<b>VENISON BOLOGNESE FRITTERS</b> – <i>Prime minced venison, tomato ragu, aged parmesan.</i>	10
<b>LIME &amp; CHILLI BBQ KING PRAWNS</b> – <i>Chilli chutney, toasted sourdough.</i>	12
<b>HARRISA BAKED BABY AUBERGINE</b> – <i>Harrisa yoghurt, pomegranate molasses, coriander &amp; puffed wild rice.</i>	9

## COLD SANDWICHES – *All served with a choice of white or brown bread, crisps & slaw. Served until 18.00.*

<b>ROAST HAM &amp; MUSTARD MAYONNAISE</b>	8
<b>CHICKEN, BACON &amp; SPRING ONION MAYONNAISE</b>	9
<b>WENSLEYDALE AND CRANBERRY &amp; ORCHARD APPLE CHUTNEY</b>	8
<b>SMOKED SALMON &amp; DILL CREAM CHEESE</b>	10

## HOT SANDWICHES – *All served with skin on fries & slaw. Served until 18.00.*

<b>BLT</b> – <i>Bacon, gem lettuce, tomato, mayonnaise &amp; cracked black pepper served on toasted loaf.</i>	13
<b>PECKFORTON BEEF DRIP</b> – <i>16 hour braised brisket, gherkin relish, smoked applewood, toasted sourdough.</i>	15
<b>COD GOUJON 'BUTTY'</b> – <i>Crispy cod goujons, gem lettuce, tartar sauce &amp; lemon.</i>	14
<b>AVOCADO CLUB</b> – <i>Roasted red peppers, sliced avocado, plum tomato, gem lettuce.</i>	12

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding allergens, please speak to a member of our team before ordering.

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed.



# 2010 BRASSERIE

AT PECKFORTON CASTLE

## BURGERS

<b>CRISPY GOATS CHEESE CROTTIN</b> – Gem lettuce, red pepper relish & beetroot glaze.	16
<b>8oz HEREFORDSHIRE BEEF</b> – Gem lettuce, tomato, red onion, gherkin & relish.	17.5
<b>HOUSE FRIED CHICKEN</b> – Gem lettuce, red onion, garlic mayonnaise.	16
<b>BIRD &amp; BEAST</b> – Beef patty, house fried chicken thigh, gem lettuce, red onion, tomato & relish.	19.5
<i>UPGRADE YOUR BURGER TO 'THE WHOLE HOG' - BBQ pulled hog, streaky bacon, hashbrown &amp; smoked applewood. [+4]</i>	

## PRIME AGED STEAKS – Served with confit tomatoes and garlic & herb mushroom.

<b>10oz PRIME RUMP</b>	23
<b>8oz PRIME RIBEYE</b>	27

*SURF & TURF* – Two chilli & lime tiger king prawns [+5]

*PEPPERCORN SAUCE* [+3]

*BLUE CHEESE SAUCE* [+3]

*RED WINE JUS* [+3]

## MAIN COURSE

<b>MINTED BARNESLEY LAMB CHOP</b> – Herb potato cake, charred tenderstem broccoli and caper & mint jus.	24
<b>CARBONARA</b> – Parmesan linguine, smoked pancetta & oregano. {Add chicken or tiger prawns [+5]}	17
<b>PECKFORTON FISH &amp; CHIPS</b> – Battered cod fillet, traditional mushy peas, tartar sauce, triple cooked chips.	18
<b>WILD MUSHROOM RISOTTO</b> – Sautee wild mushroom, pickled mushroom, Italian hard cheese, truffle, shoots.	16
<b>SAGE &amp; PARMESAN GNOCCHI</b> – Roasted squash, confit garlic cream & sage toasted panko.	16
<b>AVOCADO CAESAR SALAD</b> – Crisp gem lettuce, croutons, cucumber, garlic & parmesan dressing. {Add chicken [+5]}	14

## SIDES

<b>BBQ DUSTED FRIES</b>	5
<b>PARMESAN &amp; TRUFFLE CHIPS</b>	6
<b>CAESAR SALAD</b>	5
<b>GARLIC BUTTERED BROCCOLI</b>	5
<b>CARAWAY &amp; HONEY GLAZED CARROTS</b>	5
<b>BUTTERED MASHED POTATO</b>	5

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding allergens, please speak to a member of our team before ordering.

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed.