

# THE BRASSERIE

AT BEWLEY'S HOTEL

## FIXED PRICE MENU

Order Before 7pm

3 COURSES £12.50

2 COURSES £10.00

Order After 7pm

3 COURSES £18.00

2 COURSES £15.00

### Starters

Spiced Carrot + Lentil Soup (V)

Pea + Pancetta Risotto

topped with crispy Parma ham

Pan Fried Sardines

grilled cherry tomatoes, teriyaki noodles, ginger + lime dressing

Pumpkin + Gnocchi (V)

spinach + sun-dried tomato white wine cream sauce

### Main Courses

Deep Fried Caribbean Chicken + Chips

mango salad

Roast Beef + Mushroom Stroganoff

wild rice

Fish Pie

mash topping, cheese crust + broccoli

Tagliatelle with Sun-Dried Tomatoes (V)

spinach cream sauce with tomato bread to dip

### Desserts

Apricot + Pecan Pudding

toffee sauce

Flapjack

vanilla ice cream

Selection of Ice Cream

vanilla, strawberry + chocolate chip

Fresh Fruit Salad

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## Starters

Soup of the day (V)		£4
Scrambled Egg on Toast (V)		£5
wild mushrooms, toasted brioche, truffle dressing		
Asparagus + Fettuccine Stir Fry (V)	<u>Starter</u>	£5
peanut sauce	<u>Main Course</u>	£10
Pressed Ham Hock + Caper Terrine		£5
salad of frisse, cress + salsa		
Home Smoked Gressingham Duck Salad	<u>Starter</u>	£5
goats cheese + rocket salad, walnut oil	<u>Main Course</u>	£10
Seared Scallops		£9
black pudding, chervil salad, red wine jus		
Pan Fried Chicken Livers		£5
Sauerkraut + raspberry vinaigrette		
Red Mullet		£7
puy lentils, shellfish sauce		
Carpaccio of Beef		£7
orange + pine nut salad, lemongrass dressing		

## Mains

### Char-grilled meat

10oz Gammon Steak	£13
8oz Sirloin Steak	£18
8oz Barbary Duck Breast	£15
8oz Chicken Breast	£12

char-grilled meats are simply served with hand cut chips, grilled tomato & field mushroom

### Char-grilled Sustainable Fish

Salmon	£12
Hake	£14
Rainbow Trout	£14
Dorade	£14

char-grilled fish are simply served with cherry tomatoes, new potatoes and French beans

Steak Sauces + Accompaniments **£1**

Béarnaise Sauce, Diane Sauce, Peppercorn Sauce, Red Wine Jus, Hoi Sin + Plum Sauce, Fried Egg, Pineapple

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## House Specials

Bewley's Burger £13  
8oz BEEF or BEAN burger served in a focaccia bun with lettuce, tomato  
+ hand cooked chips

With a choice of two of the following toppings:

Blue Cheese	Bacon
Mushrooms	Pineapple
Cheddar Cheese	Mozzarella
Fried Onion	Fried Egg
Burger Relish	

Fillet of Beef £25  
herb croquets, sweet curly kale, slow roasted vine tomatoes + red wine jus

Rack of Lamb £23  
mini moussaka, herb pancakes + blueberry jus

Bewleys Mixed Grill £24  
4oz chicken, 4oz rump steak, 4oz gammon, lamb sausage, lambs liver,  
Yorkshire black pudding, hand cut chips, grilled tomato field mushroom  
+ fried egg

Steamed Sea Bass £14  
smoked aubergine, lentil, savoy cabbage, pumpkin + raspberry vinaigrette

Grilled Tuna Steak £13  
creamed parsnips, wilted spinach, saffron potatoes + red wine butter

Bewleys Fish & Chips £13  
fresh cod battered on site, hand cut chips + minted pea puree

## Vegetarian

Wild Mushroom + Roast Shallot Stroganoff £10  
served in a large vol-au-vent, saffron rice + green beans

## Side Orders £3

Seasonal Vegetables	Rocket & Parmesan Salad
Creamed Potato	House Salad
Dauphinoise Potato	Onion Rings
Garlic Mushrooms	Hand Cut Chips
Wilted Greens	New Potatoes

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## Desserts

Passion Fruit + Banana Custard Fool ginger-snap biscuits + mango	£5
Walnut + Date Tart rum caramel sauce	£5
Malibu + Coconut Brulée short bread fingers	£5
Banana, Pear + Rum Crumble vanilla custard	£5
Chocolate Cups anzac biscuits	£5
Fresh Fruit Salad	£3
Ice Cream per Scoop please ask your server for available flavours	£1

Selection of vegetarian hand picked cheeses, biscuits & grapes.  
£7

**Yorkshire Tasty** – A hand made, hard pressed cheese made using pasteurized cows milk. Once made it is wrapped in muslin and turned twice weekly during its maturing period of up to 4 months. The cheese takes on a medium strong flavour over this period, it also becomes more crumbly. It is vegetarian suitable and contains natural colouring called annatto which originates from the bark of the South American tree.

**Yorkshire Barncliffe Brie** – Handcrafted artisan soft cheese, direct from the dairy, made using milk from the specialist herd of Meuse-Rhine-Issel cattle which graze contently on the rich pastureland at Barkhouse Farm, near Shelley Huddersfield. The rich milk is collected daily in the churn and transported to the nearby dairy, just below the farm at Barncliffe Mill. Here it is lovingly, hand made using traditional methods into a soft mould-ripening cheese.

**Jervaulx Blue** – Made at Hawes in North Yorkshire, a mild crumbly, blue veined cheese; made using pasteurised cows milk sourced from only local farms in Wensleydale. It is matured for approx 10 weeks in which time it develops a natural mould rind and distinctive blue veining of its curds. It is also vegetarian suitable

Cheese supplied by Michael Lee – Purveyor of fine cheese, Featherstone, West Yorkshire