

THE BRASSERIE

A T B E W L E Y ' S H O T E L

Starters

Warm Rustic Ciabatta (v) Extra virgin olive oil, balsamic & redcurrant reduction	£3.50
Bewley's Soup of the Day (v) Served with crusty bread	£3.95
Classic Oak Smoked Scottish Salmon Shallots, caperberries & malted bread (gf- without bread)	£6.95
Smooth Homemade Chicken Liver Pâté Croûtes & red onion jam	£4.95
Wild Mushroom & Sun Dried Tomato Pâté (v, li) Croûtes & red onion jam	£4.95
Asparagus Spears (v, gf) With Tarragon Hollandaise	£4.75
Slow Roasted Duck Leg Breaded & deep fried with pickled bamboo, chilli & red wine syrup	£6.95

Pasta & Salads

	Starter	Main
House salad (v, gf) Mixed leaves, olives, feta cheese, tomato, red onions, garlic & oregano olive oil	£4.50	£9.00
Smoked Mackerel & Goji berry's Sunflower, pumpkin seed & French dressing	£4.75	(li)
Caesar Salad Gem lettuce, Grana Padano, croutons & anchovy dressin	£4.50	
Caesar Salad Served with corn fed chicken breast or seared salmon supreme	£12.95	
Tagliatelle Bolognese or wild mushroom cream (v)	£4.95	£9.95

Due to the presence of nuts in our kitchen, there is a small possibility that nut traces may be found in any of our items

THE BRASSERIE

AT BEWLEY'S HOTEL

Main Courses

Meat Dishes

THE BRASSERIE supports its local butcher

(Halls from Droylsden in Lancashire)

all our beef products are aged in the traditional way for a minimum
of 21 days and the cattle is sourced from Lancashire

8oz* fillet steak £22.95 (gf, li)

8oz* rib eye steak £17.95 (gf, li)

10oz* rump steak £15.95 (gf, li)

**approximate uncooked weight*

The above are served with a classic garnish, chips & choice of sauce - Béarnaise, red wine or pepper sauce

(sauces contain gluten)

Bewley's Bangers & Mash £9.95

Cumberland, Manchester & lamb mint sausages with onion gravy & mashed potato

Corn fed chicken breast £13.95 (gf)

Served with crushed potatoes & raspberry salsa

English Lamb Chops £13.95

Served with scallion mash, red wine jus and wild caper berries

THE BRASSERIE Roast Dinner £11.95

Please ask your server for today's choice

Served with roast potatoes, mashed potatoes, Yorkshire pudding, seasonal vegetables & gravy

Side orders all £2.95

Chips | Roast potatoes | Pilau Rice | Side Salad | Seasonal vegetables | Rocket & Parmesan

Onion rings | Mashed Potatoes - combined with olive oil & seasoning only

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Fish & Vegetarian

Seared Fillets of Seabass Chorizo fritter & hot smoked tomato sauce	£14.95
Simple Seared Fillets of Seabass (GF) Crushed potatoes, broccoli & lemon	£14.95
Seared supreme of salmon Soft herb & garlic tagliatelle	£13.95
Smoked haddock & Spring Onion Croquettes Manchester Caviar "mushy pea's" & chips	£11.95
Grape & Fennel Salad (v, vg, gf, li) Gem lettuce, toasted almonds, warm new potatoes & raspberry salsa	£9.95
Twice baked cheddar & leek soufflé (V) cheddar & leek soufflé baked in a herb pancake scallion mash & hot smoked tomato sauce	£10.95

Homemade Desserts

Sticky Toffee Pudding Vanilla ice cream, custard or cream	£5.50
assiette of desserts Lemon cheesecake, espresso trifle & Irish cream shooter	£5.95
Filled Crepe Fresh strawberries, meringue & whipped cream	£5.50
Chocolate & Hazelnut Mousse	£5.50
Crème Brulée Please ask your server for today's flavour	£5.50

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Other Desserts

Yorvale ice cream **£4.95**

Yorvale is the home of York's only dairy ice cream manufacturer. They use traditional methods & the finest ingredients to produce a rich & creamy dairy ice cream.

Scoop of vanilla pod, double chocolate chip & strawberry sensation

Yorvale Waffle Ice Cream Cone **£1.95**

Scoop of vanilla pod, double chocolate chip or strawberry sensation

Home Counties Cheeses (gf) **£6.95**

Served with an apricot chutney, grapes & cheese biscuits

Gabriel blue

(Lancashire, cave aged)

Extremely creamy & smooth, British ewes' milk blue made at Park Head Farm, Inglewhite near Preston. Made using pasteurised local sheep's milk

Coverdale (v)

(Yorkshire)

a firm textured creamy cheese from the Hawes Dairy, Wensleydale. Coverdale has a sharp, clean taste. Made with cows' milk, pasteurised & vegetarian.

Mrs Appleby's (v)

(Cheshire)

Possibly England's oldest cheese has a loose & crumbly texture & is moister than many other hard cheeses. This Cheshire is handmade & cloth wrapped, using unpasteurised cows' milk & vegetable rennet.

(gf) = gluten free

(vg) = vegan

(v) = vegetarian

(li) = lactose intolerant

(We use as little salt as possible in all our cooking methods)

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