

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

Roast Butternut Squash Soup (V)
cumin + herb croutons

Bananas wrapped in Bacon
curried mayonnaise

Smoked Salmon, Cream Cheese + Chive Roulade
soda bread, rocket salad

Pea + Mint Risotto with Blue Cheese (V)

Main Courses

Spicy Salmon Fish Cake
smoked salmon + tagliatelle in a white wine cream sauce

Chicken Tikka Masala
garlic naan bread, rice

Lamb Navarin
lamb potato + vegetable stew

Chicken Breast
wilted greens, fondant potato, sweet pepper cream

Penne Pasta (V)
oyster mushroom, sun-dried tomato, white wine cream sauce + parmesan shavings

Desserts

Apple + Cinnamon Crumble
custard

Sticky Toffee Pudding
toffee sauce

Selection of Ice Cream
vanilla, strawberry + chocolate chip

Fresh Fruit Salad

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Starters

Soup of the day	£4
Spiced Mussels served in a thick creamy curry sauce	£6
Pan Fried Breast of Pheasant puy lentil, smoked bacon salad + Madeira jus	£8
Seared Scallops truffle infused black pudding, red wine jus + chervil salad	£9
Confit Belly Pork Sauerkraut, caramelised apples + red wine jus	£7
Glazed Pea + Leek Tart (V) herb + five bean salad	£5
Goats Cheese, Red Onion Marmalade + Lemon Samosas (V) mango chutney	£5
Red Mullet pan fried fillet with fennel puree + grapefruit vinaigrette	£7
Medallions of Beef roasted vine tomatoes, potato rosti, red wine jus	£7

Mains

Char-grilled meat

Lamb Cutlets	£15
8oz Sirloin Steak	£18
10oz Pork Chop	£13
8oz Chicken Breast	£12

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

Steak Sauces	£1
Béarnaise, Diane, Peppercorn, Red Wine Jus	

Char-grilled Fish

Salmon	£12
Sea Bass	£14
Cod Loin Steak	£13
Swordfish	£13

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

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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 with a Parmesan Crust £25
Crispy shallots, dauphinoise potatoes + chocolate oil

Pork Fillet £18
stuffed with roasted chestnuts + parsnip puree, wrapped in Parma ham fondant potato, buttery spinach and a fresh Granny Smith apple jus

Chicken Tikka Lasagne £13
with home made garlic + coriander bread

Roast Poussin £14
roast butternut squash mash, baby fennel jus

Rabbit Stew £15
carrot + orange dumplings

Escallops of Monkfish £14
Wrapped in pancetta served on cannelloni beans, cep mushrooms, Port reduction

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

Vegetarian

Char-grilled Aubergine Stack £10
aubergine, goat's cheese, spinach, pesto, roasted peppers + sweet red pepper cream

Pumpkin, Oregano+ Pepper Risotto £10
parmesan shavings

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

Vanilla Crème Brulee £5
caramelised mango + home made ginger biscuits

Granny Smith Apple, Cinnamon + Raisin Strudel £5
banana marble ice cream + hot custard

Pear Ravioli £5
sweet cider custard

Blue Cheese Panna Cotta £5
liquorice ice cream + mini blackberry muffin

Baked Vanilla Ricotta + Fig Cheesecake £5
honey dressing

Fresh Fruit Salad £3

Ice Cream per Scoop £1
please ask your server for available flavours

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

Swalesdale Cows Milk

made by Mandy Reed at the swalesdale cheese company, Richmond north Yorkshire a traditionally made hard pressed pasteurised cows milk cheese – vegetarian suitable
Coverdale Farmhouse

produced by Hawes dairy a mild crumbly pasteurised cows milk cheese it has a melt in the mouth taste – vegetarian suitable

Hawes Dairy Blue Wensleydale

made at Hawes in North Yorkshire a mild crumbly, blue veined cheese made using pasteurised goats 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 – vegetarian suitable

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