

THE BRASSERIE

AT BEWLEY'S HOTEL

starters

Bewley's homemade soup of the day & crusty bread £3.95 (v)

shelled mussel & chorizo chowder £4.95 (gf)

garlic & olive ciabatta with cheese £3.95 (v)

classic smoked salmon platter £7.50††

shallots, caperberries & malted bread

smooth homemade chicken liver & port pâté £4.95††

crusty bread & red onion marmalade

Bury black & white pudding stack £4.25

pickled red cabbage & red wine jus

tiger prawn cocktail £5.95††

tiger prawns, gem lettuce, rocket, Marie rose sauce & malted bloomer

salmon & scallion fish cakes £4.95

panko breaded with peppercorn mayonnaise

††starters can be served gluten free by omitting bread products

rice cakes are available on request, please ask your server

Caesar style salads

starter/main

simple £4.95/8.95**

gem lettuce, freshly grated Grana Padano, croutons & Caesar dressing

Clogher Valley Irish goat's cheese & toasted almond £5.95/£9.95**

gem lettuce, croutons & Caesar dressing

corn fed chicken supreme £13.95 (main only)

gem lettuce, freshly grated Grana Padano, croutons & Caesar dressing

**can be made vegetarian please ask for herb dressing

the above salads can be made gluten free by omitting croutons & using herb dressing, please ask your server

pasta

Conchiglie (shells) £4.95 starter £9.50 main

bolognaise or wild mushroom & red pesto cream(v)

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 BEWLEYS HOTEL

main courses

meats

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 28 days and the cattle is sourced from Lancashire

from the char grill:

8oz * sirloin steak £18.95 (gf)

8oz* rib eye steak £17.95 (gf)

pork steaks 10oz* £13.95 (gf)

*approximate uncooked weight

classic garnish, skin on chips & choice of sauce
Béarnaise, gravy or pepper sauce (sauces contain gluten)

surf your turf: 5 skewered tiger prawns £4.95

Gourmet sliders £13.95

lamb & chorizo, ground beef & cheddar, smoked salmon tartare burgers
with red onion & tomato chutney's, tartare sauce & sweet potato fries

Bewleys bangers & mash £10.50

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

supreme of corn fed chicken and pomegranate salsa £14.95 (gf)

olive crushed potatoes & broccoli

THE BRASSERIE roast dinner £12.95

(please ask your server for today's choice)

served with roast & mashed potatoes,
homemade Yorkshire pudding, vegetables & gravy

THE BRASSERIE

AT BEWLEYS HOTEL

main courses

sustainable fish

seared seabass fillet & peperonata £15.95 (gf)
olive crushed potatoes & broccoli

seared salmon supreme & pappardelle £13.95
wild mushroom & red pesto cream

battered British pollack £9.95
skin on chips, tartare sauce & mushy peas

side orders all £2.95:

skin on chips

steamed rice

roast potatoes

side salad

seasonal vegetables

rocket & freshly grated Grana

Padano

onion rings

mashed potatoes

(our mashed potatoes are combined with olive oil & seasoning only)

vegetarian

twice baked cheddar & spring onion soufflé £12.95 (v)
baked in a herb pancake with olive oil mash, smoked tomato sauce & side salad

tofu, sweet potato & borlotti bean masala £11.95 (vg)
steamed rice & homemade flat bread

(gf) = gluten free

(vg) = vegan

(v) = vegetarian

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

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if you have any dietary restrictions please advise your server

all prices are inclusive of VAT at the current rate

THE BRASSERIE

AT BEWLEYS HOTEL

homemade desserts £5.00 (v)

toffee & date sponge

cinnamon apple & sultana pudding

the above are served with your choice of custard, vanilla ice cream or vanilla cream

Belgian dark chocolate cheesecake

vanilla pod ice cream

lemon tart & strawberry ice cream

crème brûlée & lemon cookie biscuits

please ask your server for today's flavour

other desserts

ice cream selection £5.00 (v)

vanilla pod, strawberry & chocolate

Home Counties cheeses (see below) £6.95

tomato chutney, grapes, capers & cheese biscuits

Gabriel blue (v)

(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, is 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.

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