

THE BRASSERIE

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

starters

warm rustic ciabattas £3.50 (v)
extra virgin olive oil, balsamic & redcurrant reduction

Bewleys soup of the day £3.95 (v, gf)
with crusty bread

classic oak smoked Scottish salmon £6.95
shallots, caperberries & malted bread (gf- without bread)

smooth homemade chicken liver pâté & melba toast £5.25
fruit chutney

wild mushroom & sun dried tomato pâté £4.95 (v, vg, li)
melba toast & tomato salsa

smoked haddock & spring onion fish cake £4.95 starter £9.95 main
grain mustard, baby pea & Jameson's cream

Bury black pudding £4.95
Colcannon, deep fried leeks & red wine jus

Caesar salad £5.25
romaine lettuce, parmesan, croutons & anchovy dressing

butternut squash taco £5.25 (v, vg, li, gf)
roasted organic tofu, sweet chilli corn relish

pasta & salads

house salad £5.25 starter £9.50 main (v, gf)
mixed leaves, olives, feta cheese, tomato, red onions, garlic & oregano olive oil

Caesar salad main course £13.95
with corn fed chicken breast or seared salmon supreme
romaine lettuce, parmesan, croutons & anchovy dressing

penne rigate £5.50 starter £10.50 main
bacon, garlic, nutmeg & black pepper cream or
wild mushroom & sun dried tomato 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 BEWLEY'S 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 21 days and the cattle is sourced from Lancashire

8oz* fillet steak £24.95 (gf,li)

8oz* rib eye steak £18.95 (gf, li)

10oz* rump steak £15.95 (gf, li)

*approximate uncooked weight

classic garnish, chips & choice of sauce
béarnaise, red wine, pepper sauce or garlic & basil butter
(sauces contain gluten)

braised shank of Lancashire lamb £15.95

mashed potato, red wine jus & choice of side dish

Bewleys bangers & mash £9.95

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

corn fed chicken breast £14.95 (gf)

crushed potatoes, pomegranate salsa
& choice of side dish

THE BRASSERIE roast dinner £12.95

(please ask your server for today's choice
served with roast potatoes, mashed potatoes,
Yorkshire pudding, seasonal vegetables & gravy)

side orders

chips	£2.95
roast potatoes	£2.95
side salad	£2.95
seasonal vegetables	£2.95
rocket & parmesan	£2.95
onion rings	£2.95
mashed potatoes	£2.95

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

THE BRASSERIE

AT BEWLEY'S HOTEL

main courses

fish & vegetarian

seared fillets of seabass £15.95 (gf)
crushed potatoes & mange tout

seared supreme of salmon £14.95 (gf)
bubble & squeak, béarnaise sauce

tiger prawn & sweet chilli stir – fry £12.95
pak choi, bamboo shoots, egg noodles & prawn crackers

side orders

chips	£2.95
roast potatoes	£2.95
side salad	£2.95
seasonal vegetables	£2.95
rocket & parmesan	£2.95
onion rings	£2.95
mashed potatoes	£2.95

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

wild mushroom & hoi sin stir-fry £10.95 (v)
pak choi, bamboo shoots, egg noodles & shredded vegetables

twice baked cheddar & leek soufflé £11.95 (v)
cheddar & leek soufflé baked in a herb pancake
with spiced olive & potato salad

(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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all prices are inclusive of VAT at the current rate

THE BRASSERIE

AT BEWLEY'S HOTEL

homemade desserts (v)

sticky toffee pudding £5.50

vanilla ice cream, custard or cream

assiette of desserts £5.95

*lemon cheesecake, espresso trifle
& Irish cream shooter*

filled crepe £5.50

fresh strawberries, meringue & whipped cream

chocolate & hazelnut mousse £5.50

crème brûlée £5.50

please ask your server for today's flavour

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.

a scoop of vanilla pod, double chocolate chip
& strawberry sensation

yorvale waffle ice cream cone £1.95

a scoop of vanilla pod, double chocolate chip
or strawberry sensation

Home Counties cheeses £6.95 (gf)

apricot chutney, grapes & homemade oatcakes

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.

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