



THE GARDEN  
BRASSERIE



**MENU**

## APPETISERS

**Marinated olives** £3.55

**Hummus with toasted seeds** and warm crusty bread £3.50

**Hot baby chorizo sausage** and caramelised onion £4.00

**Harissa meze (roasted chillies and red peppers)** with warm crusty bread £3.50

**Antipasti** of cured meats with olives, sun blushed tomatoes, balsamic onions and crusty bread

For 1 person £8.50, for 2 persons £16.00

## STARTERS

**Homemade soup of the day** served with crusty bread £6.00

**Baked camembert cheese with honey and thyme** served with crusty bread  
and a roasted tomato chutney (GF) £7.50

**Char-grilled king prawn skewer** with lemon, garlic, parsley and fresh fennel, cucumber coriander slaw  
with toasted flaked almonds (GF) starter £7.00 main £14.00

**Fresh local Brancaster mussels** cooked with shallots, garlic, white wine and finished with fresh cream  
and chopped parsley and served with charred crusty bread (GF) starter £7.50 main £14.50

**Crispy breaded pork belly and ham hock fritters** with hot mustard mayonnaise,  
crackling and pickles £7.50

**Poached pear, fennel, orange, chicory and quinoa salad** (GF) £7.00

## MAIN COURSES

**Pan roast fillet of beef** with smoked pancetta, shallots, and mushrooms with a rich port beef glaze and  
dauphinoise potatoes (GF) £25.50

**Local venison loin** and braised venison in red wine with potato terrine, winter greens, shallots and game chips  
(GF) £18.50

**Pork belly**, creamed potato purée, glazed carrots, kale, crispy braised pig cheek and black pudding bonbon,  
crackling and cider sauce £17.50

**Roast breast of chicken**, braised haricot beans with winter greens, crisp Parma ham  
finished with chorizo oil (GF) £17.00

**Crispy breaded fish goujons** freshly made with our fish of the day, please ask server for details,  
with chunky chips, crushed minted peas and hot tartar sauce £17.00

**Grilled seabass fillet**, potato terrine, tender stem broccoli, squash purée,  
red wine balsamic reduction (GF) £18.00

**Crispy breaded olive, tomato and herb polenta** with celeriac purée and crispy kale (V) £14.50

**Pumpkin tortellini**, toasted seeded herb butter and peppery wild rocket (V) £14.50

## GRILL MENU

Fillet steak 8oz\* £25.00

Rib-eye steak 10oz\* £21.00

Sirloin steak 10oz\* £20.50

All steaks served with grilled tomato, mushrooms and a choice of skinny fries, chips or new potatoes

\* Approximate uncooked weight

**Our gourmet beef burger**, cooked well done, with smoked bacon, smoked dapple cheese, tomato, gem lettuce and pickles in a toasted herb focaccia and served with skinny fries and sweet chilli ketchup £16.00

## SAUCE

Peppercorn (GF)

Binham blue cheese (GF)

£3.50 each

## SIDE DISHES

Panache of seasonal vegetables

Mixed green salad

Creamed potato purée

Skinny fries or chips

£4.00

V – Vegetarian      GF – Gluten free

Allergens and intolerances – if you have any concerns please ask a member of staff before ordering.

Bread – please ask about gluten free alternatives

All dishes are cooked to order with the freshest available ingredients. Some dishes may take slightly longer to prepare than others. All meat dishes are cooked medium unless stated otherwise when ordering.

## FOOD SERVICE TIMES

**Monday – Saturday 6.30pm – 9.30pm**

**Sunday 6.30pm – 9.00pm**

**Head Chef – Kevin Hale**

The Garden Brasserie and Bar is also available for special occasions, funeral teas and afternoon teas; please ask for details.

Rooms for private dining are also available.

