

brasserie one

* * restaurant menu

Here at "brasserie one" we pride ourselves on the quality of our food which, wherever possible is locally sourced. The menu changes on a seasonal basis ensuring that we can incorporate the varied local produce available throughout the year. I have spent a great deal of time producing this menu and I hope you will enjoy it as much as I've enjoyed putting it together.

John White - Head Chef

starters and salads

home made soup with warmed roll and butter	£4.00
grilled bury black pudding with champ potato and wholegrain mustard	£4.50
king prawns with chilli and garlic butter, red onion, black olives and toasted bread	£7.00
caesar salad with anchovies and parmesan	£5.00
spiced lamb koftas with sweet chilli dipping sauce	£5.00
greek salad, olives, feta cheese, red onion and tomato (v)	£4.50
salmon and prawn parfait with lemon and capers	£5.00
flash fried oyster mushrooms on garlic rubbed bread, topped with melted brie	£5.00

main courses

braised lamb shank with root vegetables and mash	£15.00
beef lasagna with garlic bread and mixed salad	£10.00
roast duck breast with red cabbage, saffron potatoes and plum sauce	£15.00
lemon, thyme and pepper chicken with roasted garlic mash	£13.00
warm chicken and bacon salad with mixed leaf salad, croutons and guacamole	£11.50

pork and leek sausages with bubble and squeak and red onion gravy	£10.00
---	--------

seared tuna infused with lime, ginger and coriander infused noodles	£15.50
---	--------

pan fried sea bass fillet with king prawns, sautéed mushrooms and spinach, chilli and lime oil	£15.00
--	--------

baked cod loin with roasted cherry tomatoes and green beans	£14.00
---	--------

penne pasta with sun-dried tomato pesto, topped with shaved parmesan and basil (v)	£9.00
--	-------

linguine with sun-blushed tomato, chilli, olives and garlic	£9.00
---	-------

from the grill

all our meat is prime british and matured for 28 days. it comes with tomato confit, hand cut chips, onion rings and grilled mushrooms.

8oz sirloin	£17.00
8oz rump	£15.00

side orders

hand cut chips	£2.00
mixed leaf side salad	£2.00
steamed market fresh vegetables	£2.00
onion rings	£2.00
peppercorn sauce	£2.00
stilton sauce	£2.00

puddings and desserts

a selection of desserts are available, please ask your server for today's selection

hot beverages

freshly brewed coffee	£2.75
cappuccino coffee	£2.25
caffè latte	£2.25
espresso	£2.00
english tea	£2.00
a selection of specialty teas and fruit infusions are also available	
hot chocolate	£2.00
irish coffee	£4.50

(v) – vegetarian - Foods described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance please advise a member of staff who will be pleased to advise you.



Wine List

White Wines

- Friulano La Delizia, Italy** £14.50
Fragrant, refreshing wine with a delicate medium dry style
175ml Glass - £3.75 250ml Glass - £5.00
- Chardonnay la Delizia, Italy** £14.95
Fruity and full flavoured. Clean and crisp on the palate
175ml Glass - £3.75 250ml Glass - £5.00
- Chenin/Chardonnay Living Rock, South Africa** £15.50
Gorgeous floral bouquet with tropical overtones. Well balanced with a long-lasting finish
175ml Glass - £4.25 250ml Glass - £5.50
- Pinot Grigio La Castella, Italy** £16.95
Rounded creamy flavours and a complex texture lead to a clean long lasting finish
175ml Glass - £4.50 250ml Glass - £6.00
- Rucahue Sauvignon, Chile** £17.50
Zippy and zesty on the nose with a crisp refreshing palate
- Rioja Blanco Sierra Cantabria, Spain** £18.95
Refreshing white wine that is full of fresh crisp white fruits
- Bottle Tree Chardonnay, South East Australia** £19.95
Full of typical chardonnay fruit. This unoaked wine is complex and full of flavour
- Chablis Pico Race, France** £26.00
Crisp, fresh and steely, with a hint of apples in the bouquet. Creamy texture and a long lingering finish

Rosé Wines

- Pinot Grigio La Castella, Italy** £16.95
A gorgeous, soft full bouquet leads to a fun refreshing palate
175ml Glass - £4.50 250ml Glass - £6.00
- Slowine Rosé Elgin, South Africa** £17.95
Creamy strawberries on the nose and a gentle sweetness on the palate
175ml Glass - £4.95 250ml Glass - £6.50

Red Wines

- Cabernet Sauvignon La Delizia, Italy** £14.50
Expansive, fruity red with stacks of intricate flavours
175ml Glass - £3.75 250ml Glass - £5.00
- Cinsault/Ruby Cabernet, Living Rock, South Africa** £14.95
Deep rich fruit on the nose is matched by a long lasting palate
175ml Glass - £4.25 250ml Glass - £5.50
- Primitivo Antonini Cesera, Italy** £16.95
This is the superior Italian Zinfandel. Rich, rounded and subtle
175ml Glass - £4.50 250ml Glass - £6.00
- Merlot Rucahue, Chile** £17.50
Plummy fruity flavours abound in the bouquet. The palate is well structured
175ml Glass - £4.50 250ml Glass - £6.00
- Slowine Shiraz Elgin, South Africa** £18.50
Tell-tale spicy nose that is laced with traces of peppers. Full flavoured palate
- Rioja Tinto Sierra, Cantabria, Spain** £19.95
Bursting with black fruit and burnt cherries. The palate is complex and long lasting
- Chateau Haut Giraudon, France** £27.00
Dark rich fruit on the palate is matched by a velvety complex finish

Sparkling Wines and Champagnes

- Prosecco Chardonnay, Astoria Lounge, Italy** £21.50
An elegant, clean cut wine with a delightful and characteristic palate
Available as a ¼ Bottle £5.95
- Champagne Boizel NV, France** £34.50
An award winning champagne, full flavoured and in total harmony
- Champagne Mumm NV, France** £39.50
An excellent champagne that is the toast of Formula 1