

## DINNER MENU

6pm till 9pm (Sat 9:30pm)

2 Courses from £14.90

3 Courses from £16.90

### APERITIF LIST

#### Gin & Tonic | from £4.35

Choose your Gin from our list,  
Choose your Fever Tree mixer,  
We'll do the rest!

#### Vodka & Tonic | from £4.60

Choose your Vodka from our list,  
Choose your Fever Tree mixer,  
We'll do the rest!

#### Raspberry Pink Fizz | £7.50

Prosecco, Monin' Raspberry Syrup,  
Edinburgh Gins' Raspberry Liqueur,  
Elderflower, Soda, Fresh Raspberries

#### Aperol Spritz | £7

Aperol, Prosecco, Soda, Orange

#### 1709's Cocktail of the Week | £7

Please ask a member of staff for this  
week's cocktail offer

#### Miniature Prosecco | £5.95

20cl Bottle of Prosecco Doc Treviso

Why not start your evening with a plate of 'Hindleys' Breads, Our Marinated Olives & Balsamic Dipping Oil for Two for £3...

### STARTERS

#### Soup & Bread v | GF\* no bread

Cajun Spiced Sweet Potato Soup, Spring Onion Sour Cream, 'Hindleys' Loaf

#### Fishcakes

Breaded Cod Cakes, Crab Butter, Chilli Jam, Watercress

#### Halloumi v | GF

Pan Fried Tandoori Marinated Halloumi, Red Pepper, Kiwi & Lime Salsa, Mango Yoghurt

#### Ham Hock | GF\* no crostini

Ham Hock, Mustard & Parsley Terrine, Piccalilli, Ciabatta Crostini

#### Risotto | GF

£1 Supplement

Arborio Rice, Smoked Chicken, Sun Blush Tomatoes, Basil, Crispy Pancetta

#### Mushrooms v

£1 Supplement

Pan Fried Mixed Mushrooms, Cider & Thyme, Poached Egg, Griddled French Bread

#### Anchovies | GF

Marinated in Lemon, Pickled Cucumber, Pea Shoot Salad, Saffron Hollandaise

#### The Brasseries' Salad v | GF

Aubergine, Beetroot, Goats Cheese, Mixed Leaf, Aioli, Sesame Seeds

#### Camembert for Two

£2 Supplement

Honey, Walnut & Rosemary Crusted Camembert, Red Onion Jam, 'Hindleys' Loaf

## MAIN COURSES

#### Beef Burger | GF\* no bun

Handmade Beef Patty, Ciabatta Bun, Smoked Cheddar, Smoked Bacon, Confit Tomato, Onion Rings, Aioli, 1709's Hand Cut Chips

#### Lamb | GF\* new potatoes, no potato cake | £1 Supplement

Braised Shoulder of Lamb, Bubble & Squeak Potato Cake, Minted Gravy

#### Duck | GF

Confit Leg of Duck, Celeriac Fondant, Green Beans, Gin & Blackberry Glaze

#### Chicken

Honey, Lemon & Thyme Roasted Chicken Breast, Pearl Barley & White Wine Risotto, Crispy Red Onions

#### Rib-Eye Steak | GF | £4 Supplement

Chargrilled Bradshaws 8oz Rib-Eye Steak, Garlic Spinach, Sautéed Potatoes, Grilled Portobello Mushroom, Sherry & Mustard Cream

#### Seabass | GF

Pan Fried Fillet of Seabass, Roasted New Potatoes, Braised Fennel, Walnut & Mint Pesto

#### Swordfish | £1 Supplement | GF

Chargrilled Swordfish Steak, Peppercorn Butter, Smoked Paprika Mash, Charred Corn on the Cob, Red Pepper Salsa

#### Linguine v

Handmade Chickpea, Courgette & Mint Balls, Rustic Red Pepper & Garlic Linguine, Griddled Ciabatta, Pecorino Cheese

#### Pumpkin v | GF\* no bahji or poppadoms

Roasted Pumpkin Curry, Peanuts, Peas, Basmati Rice, Onion Bahji, Mini Poppadoms, Salad of Tomato, Coriander & Red Onion

## SIDES

1709's Hand Cut Chips £2.00 Seasonal Vegetables £2.00 Pot of Olives £2.00

- See Reverse for Desserts & After Dinner Tipples -

Almost everything on our menu is made & prepared in our kitchen, for information on allergens or any other dietary requirements please see a member of staff

\*Unfortunately we do not stock Gluten-free Bread\*

## DESSERTS

### **Panna Cotta** / GF\* no shortbread

Raspberry Panna Cotta, Raspberry Sorbet, Crushed Shortbread

### **Treacle Tart** v

Warm Treacle Tart, Vanilla Mascarpone Cream, Dark Treacle Sauce **£1 supplement**

### **Crumble** v

Apple Flapjack Crumble; Stewed Apples & Cinnamon, Flapjack & Shortbread Crumble Topping, Vanilla Ice Cream

### **Banoffee Pie**

Potted Banoffee Pie, Whipped Cream

### **Deconstructed Chocolate Torte**

Quenelles of Dark Chocolate Truffle, Crushed Bourbon Biscuit, White Chocolate Sauce, Toasted Coconut

### **Ice Cream** v / GF

Choice of 2 Scoops; Please ask a member of staff for our Ice Cream Choices

### **Cheese & Biscuits**

Add a glass of Cockburn's Port for **£3**

Selection of 3 House Cheeses, Assorted Biscuits, Chutney **£3 Supplement**

## HOT BEVERAGES

**Espresso** £1.80   **Americano** £1.90   **Cappuccino** £2.50   **Caffé Latte** £2.70   **Flat White** £2.60   **Macchiato** £2.20

**Double Espresso** £2.10   **Hot Chocolate** £2.90   **Loose Leaf Tea** £2.10

(Add whipped cream & marshmallows for £1 extra)

## AFTER DINNER TIPPLES

### **Irish Coffee** £5.50

Espresso, Jameson's, Brown Sugar, Fresh Cream

### **Baileys Coffee** £5.50

Espresso, Baileys, Brown Sugar, Fresh Cream

### **Jamaican Coffee** £7.00

Espresso, Tia Maria, Rum, Brown Sugar, Fresh Cream

### **Cherry Bakewell** £7.50

A Sweet Treat ; Absolut Vanilla Vodka, Dissaronno, Cherry Syrup, Cranberry Juice, On the Rocks

### **Cockburn's Port** £3.00

Perfect with Cheese!

### **House Dessert Wine** £3.00

75ml glass Château Laulerie, Cotes De Montravel 2014

### **Espresso Martini** £7.00

Espresso, Tia Maria, Absolut Vodka

### **Hazelnut Espresso Martini** £7.50

Espresso, Hazelnut Syrup, Tia Maria, Absolut Vodka

### **Baileys & White Chocolate Martini** £8.00

Espresso, Baileys, White Chocolate Syrup, Absolut Vanilla

### **Selection of Liqueurs & Digestifs** from £2.25

Drambuie, Cointreau, Tia Maria, Dissaronno, Grappa, Limoncello, Grand Marnier, Courvoisier, Glenfiddich, Glenmorangie, Harvey's Bristol Cream Sherry

You will also find the Wine & Dine Group at our sister Restaurant

**The Yorkshireman, Colton, Rugeley**

**01889 583977**

**Monday – Saturday | Lunch | 12-2pm**

(2:30pm Saturdays)

**Tuesday – Saturday | Dinner | 6-9pm**

(9:30pm Fridays & Saturdays)

**Monday Night 3-2-1 Offer | Dinner | 6-8:30pm**

(Please note\* We do not serve our Main Menu alongside)

**Sunday Lunch | 12-3pm**

Choice of 3 Home cooked Roasts & Alternatives

Email - [1709@wine-dine.co.uk](mailto:1709@wine-dine.co.uk)

Facebook – [www.facebook.com/1709thebrasserie](http://www.facebook.com/1709thebrasserie)

Instagram- [1709thebrasserie](https://www.instagram.com/1709thebrasserie)

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