

## LUNCH MENU

12pm till 2pm (Sat 2:30pm)

**2 Courses** from £9.90

**3 Courses** from £11.90

### 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** | £7.00

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 afternoon 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

Pan Fried Mixed Mushrooms, Cider & Thyme, 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, Lettuce, Confit Tomato, Aioli, 1709's Hand Cut Chips

#### **Lambs Liver** | GF\* new potatoes, no potato cake

Pan Fried Lambs Liver, Bubble & Squeak Potato Cake, Smoked Bacon Sauce

#### **Chicken**

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

#### **Rib-Eye Steak** | GF

£5 Supplement

Bradshaws Chargrilled 8oz Rib-Eye Steak, Sautéed New Potatoes, Sherry & Mustard Cream, Pea Shoots

#### **Mackerel** | GF

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

#### **Swordfish** | £2 Supplement | GF

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

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

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

#### **Linguine** v

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

## 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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