

RESTAURANT EVENING MENU

STARTERS

SHARING PLATTERS FROM OUR DELI

WHOLE BAKED CAMEMBERT, BAKED BREAD and pear chutney £12

ANTIPASTI-SELECTION OF CURED CONTINENTAL MEATS, FRENCH BRIE, sun blushed tomatoes, home marinated olives and baked bread £12

PRAWNS MARINATED IN CHILLI, GARLIC AND LIME WITH SMOKED MACKEREL PATE, lemon and Herb hummus bread sticks and ciabatta crostini's £12

*HOMEMADE SOUP OF THE DAY with bread and butter £4 GFr

SMOKED BACON, SAUTEED BLACK PUDDING SALAD with honey and mustard dressing topped with a poached egg £5 GFr

*CHICKEN AND CHORIZO salad with chipotle mayonnaise dressing £4 GF

*SMOKED MACKEREL PATE, bread sticks and ciabatta crostini with lemon and herb hummus £4.50 GFr

SALMON AND DILL FISHCAKE on courgette ribbons with hollandaise dressing £5

*MUSHROOMS ON TOAST- creamy garlic mushrooms served on toasted bread £4.70 GFr

MAIN COURSES

*THE YORKSHIREMAN BURGER- handmade beef Pattie in a ciabatta bun with melted mature cheddar, mixed leaf, beef tomato, aioli and twice cooked chips £11 GFr – *Add bacon for £1*

*FILLET OF PORK IN A STROGANOFF SAUCE with basmati rice £12 GF

*CHILLI RUBBED RUMP STEAK with twice cooked chips and garlic and thyme Beurre Noisette £11 GFr

RIB EYE STEAK with sautéed potatoes, green beans and béarnaise sauce £18 GF

SWORDFISH STEAK on a bed of lemon, mint and rocket linguine with a caper salsa £12 GFr

*AUBERGINE AND CHICKPEA BURGER in a ciabatta bun with aioli, leaves, Mozzarella with twice cooked chips and pea shoot salad £11

CHICKEN MILANESE on rustic tomato linguine with basil pesto and shaved Pecorino cheese £13

* BUTTERNUT SQUASH, MUSHROOM, RED PEPPER AND SPINACH RISOTTO finished with cream and pecorino cheese £12 GF V VEGAN ON REQUEST

*TANDOORI SPICED HAKE FILLET on basmati rice finished with mango and coriander yogurt and pea shoots GF £11

SIDES

TWICE COOKED CHIPS £2 MARINATED OLIVES £2 DRESSED LEAF SALAD £2 SEASONAL GREENS £2

WARM BAKED BREAD SERVED WITH MARINATED OLIVES AND DIPPING OIL £3.25

DESSERTS

*VANILLA CHEESECAKE Ginger biscuit base with maple roast pecans £4

*BAKEWELL TART with raspberry ripple ice-cream £4

*RHUBARB PANNA COTTA with raspberry sorbet and passionfruit coulis £3 GF

* AMERICAN PANCAKES with Belgian chocolate sauce and banana £4

CHEESE PLATE Shropshire Blue, French Brie and mature cheddar with pear chutney and savoury biscuits £6

HOT BEVERAGES

Espresso £1.90 **Americano** £1.90 **Cappuccino** £2.50 **Caffé Latte** £2.50 **Flat White** £2.50

Macchiato £2.20 **Double Espresso** £2.10 **Hot Chocolate** £2.25 **Tea** £1.90

AFTER DINNER TIPPLES

Irish Coffee £5.50

Baileys Coffee £5.50

Jamaican Coffee £7.00

Espresso, Jameson's, Brown Sugar, Fresh Cream

Espresso, Baileys, Brown Sugar, Fresh Cream

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 or Taylors 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
Vanilla*

Baileys & White Chocolate Martini £8.00

Espresso, Baileys, White Chocolate Syrup, Absolut

Selection of Liqueurs & Digestifs from £2.25

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

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

1709 The Brasserie, Lichfield, Staffordshire

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