

THE GENEROUS BRITON BRANT BROUGHTON

MAIN MENU

Starters

Soup of the day ~ £4.25
served with croutons & crusty bread

Nachos ~ £4.75
with jalapeños, tomato salsa sour cream & mozzarella

Home made Chicken Liver Pate with Cumberland Sauce ~ £5.95
& Melba Toast

Grilled Goats Cheese Salad ~ starter £5.95. Main £10.95
with red onion marmalade

Pan-fried Prawns and Bacon ~ starter £5.95. main £10.95
in a garlic & chilli butter on toasted ciabatta

Battered strips of chicken breast topped with sweet chilli sauce ~ starter £5.95. Main £10.95

Deep-fried breaded whitebait on a bed of leaves ~ starter £5.95. Main £10.95
with homemade tartare sauce

Ciabattas

Available lunchtimes 12.00pm - 2.00pm

Choose from
Beef, onion & mushroom; Bacon, lettuce & tomato;
Bacon, Goats Cheese and red onion marmalade; Brie & Cranberry
all served hot with hand-cut chips & salad garnish
~£5.75

Or

Tuna Mayonnaise; Topside of beef; Feta, sundried tomato and leaves;
Cheddar; Prawn Marie Rose
All served cold with a salad garnish
~ £4.75

Mains

Homemade Suet Pudding ~ small £10.50. large £13.50
filled with braised steak & mushroom & finished with a rich meaty gravy pastry served with hand-cut chips.

Fillet of Cod in a crispy batter ~ £10.95
8-10 oz fillet of cod in a crispy batter served with hand-cut chips & mushy peas.

Open Beef Wellington ~ £14.95

sliced fillet steak on a puff pastry croute with a mushroom duxelle and finished with a red wine sauce.

Yellow-fin sole fillets stuffed with creamed spinach ~ £13.95

served with new potatoes & vegetables

Half a honey-roasted duckling ~ £14.95

with a honey & mustard sauce

Homemade beef lasagne ~ £11.50

served with hand-cut chips and salad.

Pan-fried chicken breast topped with sun-dried tomatoes, brie & roasted peppers ~ £12.95

baked in the oven with cream & served with rice.

Steak, Ale & Mushroom Pie with a puff pastry lid ~ £11.50

with hand-cut chips & vegetables.

Whole-tail scampi served with hand-cut chips & salad garnish ~ £10.95

Steaks

All served with hand-cut chips, mushroom, onion rings, tomato & salad garnish

Choose from

8oz Sirloin ~ £14.95

10oz Rump ~ £13.95

20oz Rump ~ £19.95

Now choose a sauce for only £2.50

Peppercorn

Stilton

Diane

TAKE A LOOK AT OUR DAILY SPECIAL AND VEGETARIAN BOARDS

& SAVE A LITTLE ROOM FOR ONE OF OUR HOMEMADE DESERTS.

SAMPLE SUNDAY LUNCH MENU

1 course £10.50 (under 12 £6.95) 2 courses £13.50 (£8.95)

3 courses £15.50 (£10.95)

Starters

Homemade soup of the day served with croutons & crusty bread

Pan-fried lambs kidney in brandy & cream on tasted ciabatta

Prawn platter with marie rose sauce

Creamy garlic mushrooms

Mains

Roast topside of beef with homemade Yorkshire pudding

Roast loin of pork with sage & onion stuffing & apple sauce

Braised beef in a red wine sauce
Garlic & herb chicken breast salad with a lemon & chilli chutney
Grilled cod on a bed of fennel braised in cream
Roasted pepper stuffed with couscous topped with goats cheese set on a fresh tomato sauce

Desserts

Bread & butter pudding
Chocolate fudge cake
Coffee & walnut sponge, butterscotch sauce & toffee ice-cream
Summer pudding
Luxury dairy ice-creams
Cheese & Biscuits (£1.50 supplement)