

# THE BRASSERIE

by *Atkinson*

## *A La Carte*

	<i>Starter</i>	<i>Main</i>
Soup of the day (V)	£6.50	
Chicken liver parfait, golden raisin chutney & toasted brioche	£7.95	
Pan fried duck egg on toast with seared duck liver, Spillman's asparagus & Pickering watercress	£10.95	
Soused North East Coast line caught mackerel, salad of carrots, fennel & smoked eel beignets	£8.95	
Curry roasted loin of yellow fin tuna, pineapple, red onion & tarragon salsa	£9.95	
Marinated goat cheese, salad of beetroot, watercress & walnuts (V)	£7.95	£14.95
Honey glazed belly of Whixley Grange Farm pork, caramelised apple, apple puree, black pudding & quail scotch egg	£10.95	£21.95
Risotto of wild garlic, young leeks, parmesan cheese & mint jelly (V)	£7.95	£14.95
Pan roasted pave of stone bass, wild garlic risotto, Bourguignon garnish & red wine	£9.95	£20.95
Pan roasted potato & rosemary gnocchi, gruyere cheese, young leeks, peas & braised gem lettuce (V)	£7.95	£14.95
Baked Sea trout with Northumberland Carroll's Heritage potatoes, spring cabbage & Shetland mussel marinere		£19.95
Slow roasted rump of local Faceby Farm lamb, purple sprouting broccoli, confit tomatoes, rosemary gnocchi & mint jelly		£25.95
Grilled whole North East Coast lemon sole with Carroll's Heritage Northumberland pink fir apple new potatoes, samphire, lemon & caper butter sauce		£23.95

## *Grand Reserve Beef*

All of our premium steaks are locally reared at Neasham Grange Farm by Robin Hirst. Supplied from our local butchers Country Valley aged for 21 days.

10 oz Sirloin steak	£27.00
8 oz Fillet	£33.00
10 oz Cote de Boeuf	£27.00

*Steaks are cooked to your liking, served with hand cut chips, glazed chestnut mushrooms, slow roasted tomatoes, Béarnaise sauce, Pickering watercress & shallot salad*

## *Sides*

Mixed garden salad, aged balsamic vinaigrette

Carroll's Northumberland Heritage new potatoes, slow cooked with lemon, garlic & mint

Mixed seasonal vegetables with herb butter

Chunky chips

*all £ 3.50*

## *Desserts*

Vanilla crème brulee, poached Yorkshire rhubarb & rhubarb sorbet	£7.95
Warm dark chocolate pave, popcorn ice cream, toffee popcorn & salted caramel sauce	£7.95
Lemon posset with fresh raspberries & praline crumble	£7.50
Baked pistachio cake, marinated cherries & cherry sorbet	£7.95
Peanut butter parfait, glazed bananas, dark chocolate sorbet & butterscotch sauce	£7.95
Selection of British & local cheeses, fig jelly & biscuits	£8.95