

# THE Brasserie

**Lunch 12noon – 2pm | Dinner 6.30pm – 9.30pm**

Welcome to the Brasserie restaurant, by executive chef Aaron Craig. We celebrate the finest seasonal ingredients and showcase produce from local farmers and artisan producers across the North East and Yorkshire. Many of the dishes in our restaurant contain ingredients grown right here on the Rockcliffe estate. Where possible, our (rather yummy) honey is sourced from our estate bee hives.

## COCKTAILS

<b>Garden of Eden</b> <i>Hendricks Gin, Mint, Lime Juice &amp; Apple Juice</i>	£14
<b>Mojito</b> <i>Rum, Lime, Mint &amp; Soda</i>	£12
<b>Old Fashioned</b> <i>Whiskey, Orange Peel &amp; Angostura Bitters</i>	£12
<b>Espresso Martini</b> <i>Espresso, Russian Standard Vodka &amp; Tia Maria</i>	£12
<b>American</b> <i>Beefeater London Dry, Campari, Soda, Orange Slice &amp; Cherry</i>	£12
<b>Clover Cup</b> <i>Beefeater London Dry, Pimms No. 1 Cup, Raspberry, Fresh Lemon Juice &amp; Lemonade</i>	£12
<b>Strawberry Daquiri</b> <i>Havana 3 Year, Strawberry Purée &amp; Lime Juice</i>	£12

## SIDES

All £4.50

Triple Cooked Chips | Savoy Cabbage | Garden Salad | Mash Potatoes | Pomme Lyonnaise | Beetroot Crème Fraîche

As our produce is purchased freshly each day, please be understanding if certain dishes are not available. For advice on our ingredients regarding food allergies and intolerances, please speak to a member of our team who will be able to assist. (V) Vegetarian option. (VG) Vegan option.

<b>Roasted Tomato Soup</b> <i>Cheddar Dumplings £7 (V)</i>
<b>York Ham Hock &amp; Parsley Terrine</b> <i>Pickled Vegetables, English Mustard &amp; Henderson's Relish £12</i>

<b>Lindisfarne Oysters</b> <i>Six Native Oysters with Shallot Dressing (to share) £17</i>
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<b>Whisky Smoked Salmon</b> <i>Black Pepper &amp; Lemon, Dark Rye Bread with Dill Mayonnaise £10</i>
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<b>Chicken Bourguignon</b> <i>Roast Chicken Breast, Smoked Mash Potato, Lardons, Button Onions &amp; Mushrooms £22</i>
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<b>Roasted Lamb Rump</b> <i>Buttered Savoy Cabbage &amp; Rockcliffe Shepherd's Pie £24</i>
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<b>Duck Cassoulet</b> <i>Confit Leg, Pan Fried Yorkshire Chorizo, Haricot Beans &amp; Provençal Herbs £19</i>
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<b>Grilled Dover Sole</b> <i>Meuniere or Lemon, Dill &amp; White Wine Butter Sauce £35</i>
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<b>Fish &amp; Chips</b> <i>Cod Fillet, Tartar Sauce, Mushy Peas &amp; Chips £17.50</i>
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<b>Roast Turbot</b> <i>Mussels, Sea Vegetables &amp; Salsify £35</i>
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<b>70% Chocolate Fondant</b> <i>Single Malt Whisky £8 Please allow 20 minutes</i>
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<b>Crème Brûlée</b> <i>Roasted Vanilla &amp; Rockcliffe Honey £8</i>
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## STARTERS

<b>Whitby Crab Vol-au-Vent</b> <i>Avocado &amp; Crab Bisque £16</i>
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<b>Baked Manx Queen Scallops</b> <i>Garlic Butter &amp; Crumbs £14</i>
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<b>Parmesan Truffle Soufflé</b> <i>Double Baked Soufflé &amp; Leek Fondue £12(V)</i>
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<b>Gressingham Crispy Duck Salad</b> <i>Watermelon, Toasted Nuts &amp; Five Spice Dressing £14</i>
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<b>Heritage Beetroot Salad</b> <i>Goat's Curd &amp; Walnut Granola £13</i>
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## MAINS

<b>Malayan Monkfish &amp; Prawn Curry</b> <i>Roti, Jasmine Rice &amp; Coriander Yoghurt £24</i>
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<b>Seafood Pie</b> <i>Cheddar Mash &amp; Broccoli Hollandaise £20</i>
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<b>Fillet of Pork</b> <i>English Vegetables, Horseradish Mash &amp; Rockcliffe Beetroot Relish £19.50</i>
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<b>Pan Fried Calves Liver</b> <i>Mash, Crispy Bacon &amp; Red Wine Jus £17.50</i>
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<b>Butternut Squash &amp; Barley Risotto</b> <i>New Forest Wild Mushrooms &amp; Pickled Walnut Puree £14 (VG)</i>
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## DESSERTS

<b>Bread Pudding</b> <i>Brown Butter Caramel &amp; Armagnac Ice Cream £8</i>
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<b>British &amp; Irish Farmhouse Cheese</b> <i>£9 for 3 or £15 for 6</i>
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<b>Homemade Ice Cream</b> <i>Choose 3 varieties £8 Vanilla, Limoncello, Hazelnut, Strawberry, Espresso, Chocolate</i>
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<b>Beef Carpaccio</b> <i>Peppered Figs, Rocket &amp; Pecorino £14</i>
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<b>Wild &amp; Field Mushrooms</b> <i>Shallots, Thyme, Madeira Sauce &amp; Chestnut Crumble £9 (VG)</i>
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<b>Moules Marinière</b> <i>White Wine &amp; Shallot Marinière with a French Baguette £11</i>
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<b>Spaghetti Vongole</b> <i>Spaghetti, Clams, Vine Tomato, Chilli &amp; White Wine £13</i>
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<b>Salmon &amp; Smoked Haddock Fishcake</b> <i>Wilted Kale, Poached Egg, Leeks &amp; Peas £17.50</i>
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<b>Rockcliffe Cheese Burger</b> <i>Brioche Bun, Smoked Tomato Chutney &amp; Chips £17.50</i>
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<b>Pea &amp; Shallot Ravioli</b> <i>Grilled Baby Gem Lettuce £14 (V)</i>
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<b>10oz Sirloin</b> <i>Chips, Sautéed Onion, Mushroom, Bacon &amp; Vine on Tomato £33</i>
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<b>8oz Fillet</b> <i>Chips, Sautéed Onion, Mushroom, Bacon &amp; Vine on Tomato £36</i>
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<b>Sauces all £4</b> <i>Yorkshire Blue Cheese   Peppercorn Red Wine Jus   Garlic Butter &amp; Smoked Salt</i>
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<b>Apple Tart Tatin</b> <i>Calvados Ice Cream &amp; Calvados Flambé £8 Please allow 20 minutes</i>
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<b>Strawberry &amp; Rhubarb Crumble</b> <i>Crème Fraîche Ice Cream £8</i>
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## FIZZ

<b>Perrier Jouët Grand Brut NV</b> <i>Epernay, Champagne</i>	125ml £17	75cl £87
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<b>Perrier Jouët Blasson Rose NV</b> <i>Epernay, Champagne</i>		£125
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<b>Marquis De Valette Brut NV</b> <i>Loire, Champagne</i>		£38.50
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<b>Belstar Prosecco DOC</b> <i>Valdobiadene, Italy</i>	£9	£44
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<b>Prosecco Vitelli</b> <i>Vento, Italy</i>		20cl £11
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## GIN

<b>Durham Gin</b> <i>Durham</i>	25ml £6.50
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<b>Quaker Gin</b> <i>Darlington</i>	£7.50
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<b>Masons Tea Edition</b> <i>Bedale</i>	£7.50
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<b>Masons Lavender Edition</b> <i>Bedale</i>	£7.50
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<b>Slingsby Gin</b> <i>Harrogate</i>	£7.50
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<b>Slingsby Rhubarb</b> <i>Harrogate</i>	£7.50
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<b>Leeds Gin</b> <i>Leeds</i>	£8
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<b>Manchester Gin</b> <i>Manchester</i>	£11
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<b>The Lakes Gin</b> <i>Nr Bassenthwaite</i>	£6.50
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<b>Edinburgh Gin</b> <i>Edinburgh</i>	£5.50
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<b>Boe Scottish Violet Gin</b> <i>Stirling</i>	£7.00
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<b>Short Cross Gin</b> <i>Downpatrick</i>	£9.50
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## DESSERT WINE & PORT

<b>Valdivieso Eclat</b>	75cl
<b>Botrytis Semillon Curico</b> <i>2007, Curica Valley, Chile</i>	£35

<b>Royal Tokaji Blue Label</b> <i>2007, Tokaj, Hungary</i>	£65
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<b>Smith Woodhouse LBV Port</b>	50ml £xx
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<b>Cockburns Ruby Port</b>	£xx
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