



No 44

— B R A S S E R I E —

on The Waterside

No 44

IN SEASON

BIG PLATES WITH BIG FLAVOUR!
A SELECTION OF SEASONAL FOOD



START	£
Crab bisque, lime, chilli, spring onion and a tarragon cream top (G-M-SU-CR)	6.00
Marinated salmon, horseradish potato salad, Cheltenham beetroot (G-E-M-SU-F-MU)	6.50
Ham hock presse, fried quail egg and roasted pineapple (G-E-M-SU)	6.50
Aubergine and wild mushroom tart, pan fried lambs sweetbread and a minted jus (G-E-M-SU)	7.50

MAIN	£
Pan fried Cornish cod fillet on soft brandade, lentils and spinach (G-E-M-SU)	24.00
Loin of venison with red onion marmalade, celeriac, and a ragout of its own meat (G-E-M-SU-C)	26.50
Roast breast of Gressingham duck, tamarind glaze, bulgur wheat and roasted roots (G-E-M-SU)	26.00
Breast and filled leg of farm chicken, morel crème fraiche sauce, creamed leeks and sauté potatoes (G-E-M-SU)	22.00

DESSERTS	£
Cheese selection, homemade crackers, plum chutney, seasonal fruit (G-E-M-SU)	12.00
Vanilla panacotta, apple strudel, Calvados crème fraiche (G-E-M-SU)	6.00
Chocolate cremeaux, malted milk ice cream and almond tuile (G-E-M-SU)	7.50
Baked lemon cream, toasted meringues, pistachio ice (G-E-M-SU-NU)	7.00

NOT TO SHARE

FAVOURITES

HOMECOOKED FAVOURITES!
NOT FOR SHARING!



START	£
Soup of the day, sourdough bread (Ask for allergens)	6.00
Caesar salad with anchovies, Romaine lettuce, Parmesan (G-E-M-SU-F)	9.50
Seafood cocktail, Marie Rose iceberg lettuce (CR-E-M-SU)	10.00

MAIN	£
Beer battered haddock, triple cooked chips, peas, curry mayo (F-G-E-M-SU)	15.00
Gourmet burger, brioche bun, fries, onion rings (G-E-M-SU)	15.00
28 day aged ribeye steak, triple cooked chips, field mushroom (M-SU)	25.00

DESSERTS	£
Vanilla crème brulee (E-M-SU)	6.50
Chocolate brownie (G-E-M-SU)	7.50
Selection of ice creams (E-M-SU)	6.00

DINNER IS SERVED:

5pm - 9.30pm Monday - Saturday
6pm - 9.00pm Sunday

An optional service charge of 10% will be added to your bill.

We cook all our food fresh, at busy times there may be a short wait if you are ordering a main course only.

Thank you for your patience!

F-Fish | E-Egg | L-Lupin | S-Soya | M-Milk | C-Celery | G-Gluten | P-Peanuts | SE-Sesame | MO-Molluscs | MU-Mustard | NU-Tree Nuts | CR-Crustaceans | SU- Sulphur Dioxide

Please speak to a staff member if you have any food intolerances or dietary requirements.

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TO SHARE

ALL ABOUT SHARING AND FLEXIBILITY

...WE SUGGEST YOU ORDER BETWEEN 5 AND 6 PLATES BETWEEN TWO. ALL FOOD IS FRESHLY PREPARED AND WILL BE SERVED WHEN READY.

SIDES - £3.75 each

- Hand cut chips (SU)
- Mashed potato (M)
- Wilted spinach (M-SU)
- Tenderstem broccoli (M-SU)
- Rocket and parmesan salad (M-SU)

NIBBLES	£
Chilli fries (SU-G)	3.00
Mixed olives (SU)	3.50
Quail Scotch egg, mustard mayo (G-E-M-SU-MU)	2.50
Sourdough bread, slightly salted butter (G-M-SU)	2.50
Sausage roll, homemade brown sauce (G-SU-M-E)	2.00
Crushed tomatoes garlic olive oil, tapenade and pesto, crostini (G-SU-NU-M)	3.50



FISH	£
Brandade croquet with spiced tomato salsa (G-F-M-E-SU)	6.50
Seared scallops with textures of cauliflower (CR-M-SU)	12.50
Cornish crab and avocado salad with mayo (CR-M-SU-E-G)	12.00
Oven baked stone bass, piperade and thyme (F-M-SU)	9.50
Pan roast Cornish cod fillet with a lentil salad (F-C-SU-M)	9.00
Salt and pepper squid with chilli, ginger and spring onion (G-SU-MO)	6.50
Smoked haddock risotto, lightly curried with soft boiled quails egg (E-M-F-SU)	7.50



SALAD	£
Super food salad, pomegranate (vg) (NU-SU-MU)	7.00
Pear and endive salad, Roquefort dressing, walnuts (M-MU-SU-NU)	7.00
Crispy duck salad, Asian slaw and ketjap manis (SE-SU-G-E-MU-S)	8.00
Heritage tomato and red onion salad (vg)	6.00
Smoked ham hock and new potato salad, pan-fried chorizo (SU-MU-G)	7.00



VEGGIE	£
Salt baked carrot, carrot top pesto and toasted nuts (NU-M-SU)	5.50
Vietnamese style tofu spring roll. (vg) (SU-S)	5.00
Tabbouleh; bulgur wheat and parsley salad acidulated, lemon (vg) (G-SU)	5.50
Grilled aubergine, mushroom duxelle filling flavoured with tarragon (M)	6.00
Fresh pasta, wild mushrooms, tarragon cream sauce (G-M)	7.00



MEAT	£
Venison ragout, fresh pasta (SU-C-G-N-E)	10.00
Braised pork collar, dried apricots and sage mash (SU-M-G)	8.00
Braised sticky lamb belly, tamarind and roast pumpkin (SU-M-S)	9.00
Beef bavette, onion marmalade potato wedges, red wine sauce (SU-M)	9.50
Honey roasted lamb sweetbread, celeriac and mild curry sauce (M-C-G-SU)	9.50
Ballotine of chicken, wild and basmati rice, crème fraiche sauce (M-G-SU)	8.50



Please speak to a member of staff for today's specials!

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