## The Coust Brasserie

## Nibbles

Nocellara Olives (VE)
Smoked House Mix (VE)
4.5 House Bread with Cranberry, Clementine \& Herb Butter (V)

## To Stact

| Hummus \& Whipped Feta, Buttered | 8 | Truffled Twice Baked Cheese Souffle, Side Salad <br> Crusty Bread |
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| Sesame Lavash (V) |  |  |

## Mains

$80 z$ Sirloin Steak, Triple Cooked Chips Roasted Mushroom, Heritage Tomato
Add a Sauce: Peppercorn or Béarnaise

10oz Gammon, Duck Egg, Triple Cooked Chips, Pineapple Succotash

Pan Roasted Duck, Cherry Chilli Compote, Kale Walnut Pesto, Heritage Carrot, Potato Nest

Pan roasted cod, Mussels, Mashed Potato, Flavours of Fish Pie

Gnocchi, Beetroot, Goat Curd, Butternut Squash, Chestnuts, Nut Brown Butter \& Sage (V)

Plant Ploughman's (VE) Smoked Houmous and Harrisa Olives, Balmasic Pickled Onions, Roasted Peppers, Almonds, House Bread, Cold Pressed Rapeseed, Onion Marmalade

Marmalade Glazed Roasted Half Chicken, Slaw, Corn On The Cob And Fries

Cumberland Sausage, Champ Potatoes, Onion Gravy

Beef Burger or Buttermilk Chicken Burger
Smoked Bacon, Emmental Cheese, Little Gem, Beef Tomato, Red Onion, Tomato Relish, Dill Pickle

Plant Based Burger (VE), Vegan Cheese,
Little Gem, Beef Tomato, Red Onion, Tomato Relish Dill Pickle, Fries

Margherita Pizza (V)
Tomato, Mozzarella, Basil
Plant Based Pizza (VE), Vegan Cheese,
Vegan Meatballs

## Sides

House Seasoned Fries
Baby Leaf Salad

Champ Potatoes
Root Vegetables, Maple \& Pecans

Feeling 'tip top' after your dining experience with us!? We have popped a $10 \%$ discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too. Just let us know.

