

The Brasserie

AT LINCOMBE HALL

Starters £7.5

Chicken & Apricot Terrine
sage, onion

Soup of the Day (v)
croutons

Smoked Duck Breast
beetroot, Firscroft Farm honey

Brixham Tattered Sails Gin & Tonic Salmon
cucumber, dill & lemon

Wild Mushroom & Aged Parmesan Arancini
roasted garlic, tomato coulis

Flame Grilled Polenta Cake (vg)
sautéed baby corn, almond salad, nuts

Mains £15

Caesar Salad
baby gem, croutons, parmesan, dressing
with ~chicken or ~crayfish tails

Baked Chicken Supreme
wild mushroom farce, herb gnocchi
asparagus veloute

Lime & Peanut Pad Thai
rice noodles, pak choi
with ~chicken or ~straw mushroom & cashew nut (vg)

Caribbean Coconut & Coriander Curry
rice & wilted greens
with ~prawns & monkfish or ~roasted chicken breast or ~chickpea & butternut squash (vg)

6oz Butchers Burger
brioche bun, grilled bacon, emmental cheese, pickles
tomato chutney, french fries, house slaw

Braised Beef Short Ribs
red wine, chestnut mushrooms, baby leeks
creamed potatoes

10oz Rib Eye Steak
grilled tomato, button mushrooms, french fries
green peppercorn & brandy cream sauce

Supplement 12

Brixham Cod Fillet
crispy 'Bays' ale batter, mushy peas, griddled lemon
double cooked chips

Fillet of Sea Bream
lime & ginger crumb, shaved fennel, tomato confit
new potatoes

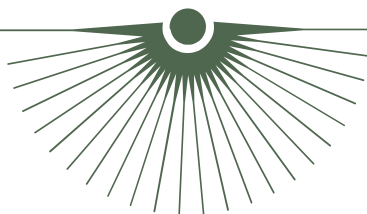
Halloumi & Roasted Red Pepper Burger (v)
brioche bun, pickles, red onion jam, french fries, house slaw

Sides

French Fries
3.5

Mixed Salad
3.5

Bread & Oil
3.5



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Desserts £7.5

Double Chocolate Brownie
salted caramel sauce

Baked Tonka Bean Custard
pear and brandy snap

Lemon Curd
meringue, pistachio

Pineapple Tart Tatin
Fircroft Farm honey pannacotta, barbequed pineapple

Mango & Passion Fruit Semi-Fredo
oat raisin flapjack

Yarde Farm Ice Cream
please ask for today's flavours

Westcountry Cheese Selection
biscuits, celery, grapes, chutney

Wookey Hole Cheddar ~ Cricket St Thomas Brie ~ Cornish Blue ~ Driftwood Goats Cheese Supplement 3

To Finish

Liqueur Coffees
Irish ~ Baileys ~ Calypso ~ French ~ Russian
7.5

Selection of Lavazza Coffees
cappuccino latte americano espresso flat white hot chocolate
(decaffeinated options are available upon request)
3.5

Dorset Clipper Teas
Clipper Tea is organic, biodegradable, unbleached, non-gm, and plant based
english breakfast ~ earl grey ~ green tea ~ selection of fruit & herbal teas
3.5

All our food is prepared in the kitchen where nuts, nut products, shellfish, fish, wheat, milk eggs, and soybean are present and our menu descriptions do not include all ingredients.

Whilst we do all that we can to accommodate guests with food intolerances, and allergies, we are unable to guarantee that dishes will be completely allergen free.

Please let a member of the team know if you have any allergies or intolerances.

(v) - vegetarian (vg) - vegan