

# LINCOMBE HALL

HOTEL & SPA

## Brasserie Evening Menu

Served 6-9pm

Guests staying on a Dinner Inclusive rate receive a £20 allowance per person towards the Brasserie Menu

### Starters

**Freshly Made Soup of the Day (V)**

Sourdough Bread  
5.50

**Maple Cured Salmon Fillet**

Roasted Sweetcorn Purée, Toasted Baby  
Corn, Almond Salad  
7.50

**Chilled Broccoli, Basil & Blue Cheese  
Mousse (V)**

Walnut Bread, Honey Roasted  
Beetroot Salsa  
7.50

**Ham Hock & Parsley Terrine**

Apple, Endive & Pine Nut Salad  
6.50

**Grilled Vegetable Tower (V)**

Toasted Somerset Brie & Basil Pesto  
6.50

**Sesame Seed Pork Belly Cubes**

Grilled Pineapple, Lime &  
Coriander Dressing  
7.50

### Mains

**6oz Butchers Gourmet Beef Burger**

Toasted Brioche Bun, Grilled Bacon, Emmental  
Cheese, Pickles, Tomato Chutney, French Fries,  
House Slaw  
15.50

**Seared Halloumi & Roasted Red Pepper  
Burger (V)**

Toasted Brioche Bun, Pickles, Red Onion Jam,  
French Fries, House Slaw  
14.50

**Caribbean Coconut & Coriander Curry**

**Choice of:**  
Prawn & Monkfish or  
Roasted Chicken Breast or  
Chickpea & Butternut Squash (Vegan)  
*all served with Rice & Wilted Greens*  
15.50

**Fresh Brixham Cod Fillet**

Crispy Ale Batter, Double Cooked Chips,  
Mushy Peas, Griddled Lemon  
14.50

**Chicken Lime & Peanut Pad Thai**

Rice Noodles, Pak Choi  
15.50

**Classic Caesar Salad**

**Choice of:**  
Grilled Chicken Breast or  
Crayfish Tails  
*Baby Gem Lettuce, Croutons, Parmesan, Dressing*  
13.50

**Vegan Roasted Mediterranean Vegetable  
Tart**

Fresh Tomato & Rosemary Coulis, New Potatoes,  
Rocket  
14.50

**Pan Roasted Hake Loin**

Thyme Confit Vegetables, Fish Cakes, Raisins,  
Lemongrass & Spring Onion Sauce  
17.50

**Braised Fennel & Cherry Tomato  
Bouillabaisse**

Monkfish, Red Mullet, Sardine, Cod, Mussels,  
Saffron & Garlic Rouille  
17.50

**Oven Roasted Duck Breast**

Lime & Star Anise Glaze, Baby Broccoli,  
Fondant Potato, Caramelised Onion Sauce  
18.50

## Desserts

### **Mango & Passionfruit Semi-Fredo**

Oat & Raisin Flapjack

**6.50**

### **Double Chocolate Brownie**

Vanilla Caramel Sauce

**6.50**

### **Deep-Fried Coconut Rice Pudding**

**Arancini**

Raspberry Sorbet

**6.50**

### **Selection of British Cheeses**

Cheddar, Brie and Stilton, Crackers & Chutney

**6.50**

### **Warm Seville Orange & Candied Ginger**

**Souffle Pudding**

**6.50**

### **Espresso Meringue**

Summer Berry Compôte, Toasted Hazelnuts,

Vanilla Ice Cream

**6.50**

### **Selection of Lovington's Ice Cream**

Vanilla, Double Chocolate,

Strawberries & Cream or Fruit Sorbets

Please ask your server for today's guest flavour

**6.50**

## Wines by the Glass

### **White Wines**

#### **1. Pier 42 - Sauvignon Blanc, Chile**

175ml - **5.50**

250ml - **7.20**

75cl - **20.00**

#### **2. Flying Zebra Chenin Blanc, South Africa**

175ml - **5.50**

250ml - **7.20**

Bottle - **20.00**

#### **3. Pinot Grigio Principato, Italy**

175ml - **5.50**

250ml - **7.20**

Bottle - **20.00**

### **Rosé**

#### **6. Winston Hill Zinfandel Rosé, USA**

175ml - **5.50**

250ml - **7.20**

Bottle - **20.00**

### **Red Wines**

#### **8. Pier 42 - Merlot, Chile**

175ml - **5.50**

250ml - **7.20**

Bottle - **20.00**

#### **10. Basking Lizards Shiraz, Australia**

175ml - **5.50**

250ml - **7.20**

Bottle - **20.00**