

The Brasserie

AT LINCOMBE HALL

Open Sandwiches

Served daily from 12pm till 5pm

Chicken Breast, Chorizo Sausage & Fennel
9.5

Shredded BBQ Pork Shoulder Chicken
sweetcorn & blue cheese mayonnaise
9.5

Sauteed King Prawns, Sun-blushed Tomatoes
chilli balsamic dressing
9.5

Heritage Tomatoes, Crumbled Goats Cheese (v)
pomegranate molasses
8.5

Woodland Mushroom Ragu (v)
grilled asparagus, wild garlic drizzle
8.5

Starters 7.5

Soup of the Day (v)
sourdough bread

Chicken & Apricot Terrine
sage, onion

Smoked Duck Breast
beetroot, Fircroft Farm honey

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

Wild Mushroom & Aged Parmesan Arancini (v)
roasted garlic, tomato coulis

Flame grilled Polenta Cake (vg)
sauteed baby corn, almond salad, nuts

Mains 15

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

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

Baked Chicken Supreme
wild mushroom farce, herb gnocchi
asparagus veloute

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

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

10oz Rib Eye Steak
grilled tomato, button mushrooms
french fries, green peppercorn &
brandy cream sauce
Supplement 12

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

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

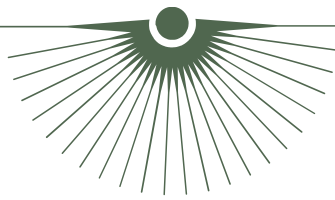
Fillet of Sea Bream
lime & ginger crumb, shaved fennel
tomato confit, new potatoes

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

French Fries
3.5

Mixed Salad
3.5

Bread & Oil
3.5



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

Afternoon Teas

Served daily from 12pm till 5pm
Please speak with a member of staff should you like to see our full Afternoon Tea menu

Cream Tea
7.5

Mini Afternoon Tea
15

Dorset Clipper Teas Lincombe Hall Afternoon Tea
(24hrs notice required)

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