



BRASSERIE MENU

All Day Dining

starters – 7.5

Soup of the Day (v)
sourdough bread

Grilled Cornish Sardines
aubergine caponato, lemon

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

West Country Pork & Black Pudding Terrine
picallili, crisp bread

Red Pepper & Spanish Manchego Arancini (v)
herb and orange balsamic dressing

Potato, Tarragon & Wild Mushroom Terrine (vg)
devon blue cheese, walnut crumble

open sandwiches – 9.5

Chicken Breast, Chorizo Sausage &
Fennel

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

Shredded BBQ Pork Shoulder
sweetcorn, blue cheese mayonnaise

Sautéed King Prawns, Sun-blushed Tomatoes
chilli balsamic dressing

Heritage Tomatoes, Crumbled Goats Cheese (v)
pomegranate molasses

mains – 15

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

C Miso Glazed Duck Breast
polenta fries, chicory
fino sherry dressing

Braised Lamb Shoulder
creamy white beans, spinach & saffron
emulsion

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

Sicilian Caponato Aubergine (vg)
olives, pine nuts & capers
smoked paprika jackfruit

Chicken Supreme
stuffed with Parmesan, basil and lemon
creamed potato, roasted pepper coulis

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

Caribbean Coconut & Coriander Curry
rice & wilted greens with either ~prawns & monkfish
or ~roasted chicken or ~chickpea & butternut squash

Lobster Ravioli
sweetcorn veloute, crayfish mousse
heritage tomato chutney

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

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

sides – 3.5

Olives

Bread & Oil

Mixed Salad

French Fries

The logo consists of the letters 'L' and 'H' in a white, elegant, cursive script, positioned at the top center of the page.

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desserts - 7.5

Clotted Cream Pannacotta
strawberries, almond, meringue

Dark Chocolate Torte
passionfruit, hazelnut

Eton Mess
raspberries, vanilla cremeux, meringue

Selection of West Country Cheeses (Supplement 3)

Wookey Hole Cheddar, Cricket St Thomas Brie, Driftwood Goats Cheese & Devon Blue
grapes, celery, crackers, chutney

Tonka Bean Crème Brûlée
hazelnut granola, pear

Sticky Toffee Pudding
rum butterscotch, stem ginger ice cream

Selection of Yarde Farm Ice Creams & Sorbets
please ask your server for the flavours available

hot drinks

Selection of Lavazza Coffees 3.5

~cappuccino ~latte ~americano ~espresso ~flat white ~hot chocolate
(decaffeinated options are available upon request)

Dorset Clipper Teas 3.5

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

Liqueur Coffees 7.5

~irish ~baileys ~calypso ~french ~russian

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 7.5pp

Lincombe Hall Afternoon Tea 25pp