

# THE BRASSERIE AT SIXWAYS

## — EVENING MENU —

### STARTERS

#### **SOUP DU JOUR (VE) £4.45**

Freshly Made Soup Of The Day Served With A Sour Dough Wedge

#### **TEMPURA KING PRAWNS WITH SALT & PEPPER SQUID £7.95**

Pickled Vegetable Salad, Chilli Jam

#### **HAM HOCK & PEA TERRINE £5.95**

Fig & Apple Chutney, Dressed Leaves, Toasted Croutes

#### **HOME SMOKED CHICKEN CAESAR SALAD (GF) £5.95 / MAIN £13.95**

Lightly Smoked Chicken Fillet, Crisp Baby Gem Lettuce, Parmesan, Smoked Bacon Lardons, Croutons, Caesar Dressing

#### **WORCESTER BLUE, WILD MUSHROOM & WALNUT RISOTTO (V) £6.95**

Wilted Rocket

#### **VEGAN ORIENTAL SPICED SALAD (VE) £6.65**

Chinese Style Soya Bean Protein, Pickled Vegetable & Beansprout Salad, Soya & Sesame Dressing

### MAINS

#### **BRAISED BLADE OF HEREFORDSHIRE BEEF £17.95**

Potato & Horseradish Rosti, Sautéed Greens, Port Wine & Shallot Jus

#### **PAN SEARED FILLETS OF SEABASS £16.95**

Rustic Roasted Vegetable Cous-Cous, Wilted Rocket, Lime, Coriander & Chili Quark, Citrus Oil

#### **GARLIC & SAGE INFUSED BELLY OF HEREFORDSHIRE PORK £16.65**

Rustic Pomme Fondant, Seasonal Greens, Meux Mustard Cream Sauce

#### **LEMON & THYME INFUSED CORNED CHICKEN SUPREME £16.45**

Roasted Potatoes, Seasonal Vegetables, Lemon & Thyme Essence

#### **CHEFS SPIN ON POSH FISH N CHIPS, BEER BATTERED ASSIETTE OF FISH £16.95**

Traditional Beer Battered Cod, Salmon & Prawns With Minted Pea Puree Triple Cooked Chips & Tartare Sauce

#### **MUSHROOM & LEEK PIE (VE) £13.95**

Field Mushrooms Flavoured With Thyme; Garlic & Tarragon Encased In Pastry  
Seasonal Vegetables & Potatoes, Tarragon Jus

#### **BAKED FILLET OF SCOTCH SALMON £16.95**

Lime & Coriander Scented Fillet Of Salmon, Vine Tomato, Asparagus, Broccoli, Leek & Soya Bean Risotto, Vanilla Beurre Blanc

#### **SWEET POTATO, SPINACH & CHICKPEA TAGINE (VE) £13.95**

Sweet Potato, Spinach & Chickpeas Marinated In Traditional Moroccan Spices, Garnished With Coriander & Cauliflower Cous-Cous

**OUR EXECUTIVE HEAD CHEF, LAWSON SHUTTLEWORTH & HIS TEAM WILL ALSO HAVE A SELECTION OF SPECIALS FOR THE DAY FROM LOCAL STEAKS, MEAT DISHES TO FRESH FISH. PLEASE ASK THE TEAM ON THE DAY FOR THE SPECIALS.**

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## — EVENING MENU —

### DESSERTS

#### **HOMEMADE TRIPLE CHOCOLATE BROWNIE £6.45**

With Locally Made Award Winning Ice Cream

#### **WARRIORS ETON MESS £6.25**

Seasonal Fruits, Crisp Meringue, Whipped Cream, Toasted Almonds

#### **STICKY TOFFEE PUDDING £6.65**

Salted Butterscotch Sauce

#### **RASPBERRY & LAVENDER CRÈME BRULEE £5.95**

Sugar Glazed, Spiced Shortbread

#### **SELECTION OF LOCALLY SOURCED AWARD-WINNING ICE CREAMS FROM CHURCHFIELDS FARMHOUSE**

2 Scoops £3.95

3 Scoops £4.95

With Crisp Biscotti Biscuits

#### **LOCALLY PRODUCED CHEESE BOARD £8.50**

Selection Of Local Produced Cheeses With Grapes, Celery, Quince Jelly, Assortment  
Of Cheese Crackers

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## CHILDRENS MENU

3 COURSE £15 • 2 COURSE £10

### STARTERS

**CREAM OF TOMATO SOUP**  
**SEASONAL MELON & FRUITS**

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### MAINS

**BUTTERMILK CHICKEN GOUJONS**

Fries & Petit Pois

**DUO OF PORK SAUSAGE**

Creamed Potato & Baked Beans

**BAKED FISH GOUJONS**

Fries & Petit pois

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### SWEETS

**HOMEMADE LAYERED CHOCOLATE BROWNIE**

**FRESH FRUIT SALAD**

**DUO OF CHURCHFIELDS FARMHOUSE**

Local Award-Winning Ice Cream

Flavours Available

**STRAWBERRY, CHOCOLATE, VANILLA, HONEYCOMB**