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 & Chilli Quark, Citrus Oil

GARLIC & SAGE INFUSED BELLY OF HEREFORDSHIRE PORK £16.65
Rustic Pomme Fondant, Seasonal Greens, Meux Mustard Cream Sauce

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.

V – Vegetarian VE – Vegan GF – Gluten Free

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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

V – Vegetarian VE – Vegan GF – Gluten Free

THE BRASSERIE AT SIXWAYS

CHILDRENS MENU

3 COURSE £15 • 2 COURSE £10

STARTERS

CREAM OF TOMATO SOUP

SEASONAL MELON & FRUITS

MAINS

BUTTERMILK CHICKEN GOUJONS
Fries & Petit Pois

DUO OF PORK SAUSAGE
Creamed Potato & Baked Beans

BAKED FISH GOUJONS
Fries & Petit pois

SWEETS

HOMEMADE LAYERED CHOCOLATE BROWNIE

FRESH FRUIT SALAD

DUO OF CHURCHFIELDS FARMHOUSE
Local Award-Winning Ice Cream

Flavours Available
STRAWBERRY, CHOCOLATE, VANILLA, HONEYCOMB