

# BRASSERIE MENU

## NIBBLES

A Selection of Homemade Breads with balsamic oil and chilli salt (V)	£7. <sup>95</sup>	Nachos with sour cream, salsa and guacamole (V)	£9. <sup>95</sup>
Van Dyk Pork Scratchings	£5. <sup>95</sup>	Marinated Olives (V, GF)	£5. <sup>95</sup>

## STARTER CLASSICS

A selection of starters, some of which are classics and some are our Chef's interpretation but they are all equally delicious.

Garlic Mushrooms (V) toasted sourdough with herb salad	£6. <sup>95</sup>	Carrot and Coriander Soup (V) served with a warm bread roll	£6. <sup>95</sup>
Sticky Chicken Strips (GF) sesame and spring onion salad	£6. <sup>95</sup>	Duck Spring Roll confit hoisin duck and spring onion spring roll, pineapple and chilli salsa, radish, pickled ginger and watercress	£7. <sup>95</sup>
Tempura Prawns green Thai dipping sauce and fresh salad	£8. <sup>45</sup>	Chicken Liver and Port Pâté with mulled chutney and croutes	£7. <sup>95</sup>
Beetroot Cured Smoked Salmon (GF) celeriac vinegarette and celeriac remoulade	£9. <sup>95</sup>	Crayfish and Avocado Cocktail served with a marie rose sauce, with lemon and focaccia	£8. <sup>95</sup>
Pan-seared Scallops black pudding bon bon, bacon and mushroom fricasse	£9. <sup>95</sup>		

## HEALTHIER & LIGHTER OPTIONS

Caesar Salad baby gem lettuce bound in Caesar dressing, anchovy fillets, roasted garlic croutons and shaved parmesan Add Chicken or Salmon £5.25	£11. <sup>95</sup>	Beef Bourguignon honey glazed root vegetables and creamed potatoes, baby onion and pancetta jus	£12. <sup>95</sup>
Hot Smoked Salmon Salad (GF) soft boiled egg, French beans, watercress, pickled cucumber, grain mustard and crème fraiche potato salad	£13. <sup>95</sup>	Breaded Chicken Escalope creamed leeks, spring onion, potato croquette and crispy pancetta	£12. <sup>95</sup>
Beer Battered Fish and Chips hand cut chips and mushy peas	£12. <sup>95</sup>	Cajun Spiced Chicken (GF) stir fried vegetables, rice, honey and soy dressing	£15. <sup>95</sup>

## VEGETARIAN

It is our privilege to bring you a fantastic and innovative vegetarian menu. Made from fresh, seasonal and local vegetables where possible.

Mushroom, Lentil and Chestnut Pie (V) mashed potatoes and café au lait sauce	£14. <sup>95</sup>	Mushroom and Stilton Burger (V) tomato salsa and halloumi fries	£14. <sup>95</sup>
Shallot, Walnut and Goats Cheese Filo Pastry Parcel (V) with sage and onion pesto, new potatoes	£14. <sup>95</sup>	Butternut Squash Gnocchi (V) pumpkin, sweet potato and crispy kale chips	£13. <sup>95</sup>
Grilled Tandoori Halloumi, Chick Pea and Cous Cous Salad (V) baby leaf, sundried tomatoes and basil dressing	£14. <sup>95</sup>		

(V) Vegetarian (GF) Gluten Free.

At busy times please be patient as all our food is cooked fresh to order and could be a little longer than usual. Most of our dishes can be made gluten free, please ask a member of the team.

We cannot guarantee that our products do not contain nuts and/or seeds. All fish may contain bones. We accept all major credit cards or debit cards by a valid PIN number.

10% service charge will be added for groups of 12 or more.

# BRASSERIE MENU

## MAIN CLASSICS

These are a selection of our best selling dishes over the past few years, plus a few more that we hope you enjoy!

Chorizo Crusted Cod Loin (GF) sauté new potatoes, asparagus, tender broccoli, spring greens and saffron aioli	£16. <sup>95</sup>	Breaded Chicken Escalope creamed leeks, spring onion, potato croquette and crispy pancetta	£15. <sup>00</sup>
Steak and Mushroom Pie creamed potatoes and mushy peas	£15. <sup>95</sup>	Pancetta Wrapped Monkfish (GF) braised fennel and sautéed baby vegetables	£18. <sup>00</sup>
Beer Battered Fish and Chips hand cut chips and mushy peas	£15. <sup>95</sup>	Butter and Garlic Roasted Turkey Breast with chestnut stuffing, duck fat roast potatoes, chipolata and pan gravy	£14. <sup>95</sup>
Sautéed Lamb's Liver and Onions (GF) creamed potatoes and bacon and cabbage fry	£14. <sup>95</sup>	Pan Fried Salmon Fillet (GF) served with a dill and shallot potato cake, clam and white wine cream sauce	£15. <sup>95</sup>
Beef Bourguignon (GF) honey glazed root vegetables and creamed potatoes, baby onion and pancetta jus	£15. <sup>95</sup>		

## FROM THE GRILL

All our burgers are homemade and served on a toasted brioche bun. The beef for our burgers all come from local or regional farms and are hung for a minimum of 21 days to ensure the best quality.

Van Dyk Classic Burger smoked cheese, red onion marmalade and hand cut chips	£13. <sup>95</sup>	8oz Bacon Steak charred pineapple, butter fried egg, hand cut chips and pea salad	£14. <sup>95</sup>
Mexican Spiced Chicken Burger spiced pineapple chutney and hand-cut chips	£14. <sup>50</sup>	8oz Ribeye Steak hand cut chips, grilled mushroom and grilled tomato, battered onion rings and petite roquette salad	£23. <sup>00</sup>
Chicken Stuffed with Stilton Mousse (GF) lyonnaise potatoes, buttered broccoli and country gravy	£14. <sup>95</sup>	8oz Sirloin Steak beer battered onion rings, hand-cut chips, mushroom and tomato, parmesan and roquette	£23. <sup>00</sup>
Venison Loin (GF) kohlrabi fondants, cauliflower tender stem broccoli and red currant jus	£18. <sup>00</sup>	Salt and Pepper Duck Breast (GF) wilted pak choi, roasted carrot purée and carrot fondant	£18. <sup>50</sup>
Braised Belly Pork (GF) pan seared scallops, baby carrots and crispy kale chips	£15. <sup>95</sup>	Van Dyk Ribs hand cut chips and Texan slaw	Half Rack £14. <sup>95</sup> / Full Rack £19. <sup>95</sup>

Add Peppercorn Sauce, Stilton Cream Sauce or Diane Sauce to your steak for £2.<sup>95</sup>

## SIDES

If you fancy a little something extra with your meal, try one of our fantastic side orders to customise your meal.

Home Baked Garlic Ciabatta (V)	£3. <sup>95</sup>	Van Dyk Mixed Leaf Salad (V, GF)	£2. <sup>95</sup>
Home Baked Garlic Ciabatta with Cheese (V)	£3. <sup>95</sup>	Seasonal Vegetables (V)	£2. <sup>95</sup>
Hand Cut Chips (V, GF)	£2. <sup>95</sup>	Creamed Potatoes (V, GF)	£2. <sup>95</sup>
Beer Battered Onion Rings (V)	£2. <sup>95</sup>	Bacon and Cabbage Fry (GF)	£2. <sup>95</sup>

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