

THE BRASS MONKEY

Artisan breads £3.50 *v*
salted butter

RE-OPENS 17TH May to 20th June 2021

STARTERS

English pea velouté £6.50 *ve*
mint

Goats cheese £7.50 *v*
beetroot poached fig, mizuna

Duck liver parfait £8.00
red onion marmalade, brioche

Cured salmon £9.00 *c*
blood orange, beetroot, horseradish

Wye valley asparagus £9.50
ham hock, crispy egg yolk

Beef carpaccio £10.00
carrot, mustard, radicchio

FROM THE INDIAN SUBCONTINENT

These dishes have been created in collaboration between our consultant chef Salim Gujarat, our resident chief taster 'Geoff Baggins of the Shire' and Nathan Sidebottom, Head Chef

STARTERS

Momos (Veg, Chicken or Beef) £7.00 for 5
spicy red chilli sauce
from the vale of Kathmandu to the high Himalayan passes, Momos are a Nepalese and Tibetan speciality - akin to a ravioli

Punjabi lamb kebab £7.00
yoghurt and mint dip

South Indian spiced mackerel £8.00
pickled onion and cucumber salad, this originates from the west coast of Kerala

East meets West - Sea scallops, black lentil dhal, crispy onions £10.50
a harmony of Nathan's fine cuisine and Salim's use of eastern spices

MAINS

Punjabi chicken and cumin curry £15.50 *c*

Goan white fish curry £16.50 *c*
creamy coconut milk, light and delicate

Gujarati lamb shank and spinach curry £19.50 *c*

Vegan Thali £15.50
Aloo Ghobi, Tarka Dhal, okra, onion bhaji, lime pickle, salad, rice, roti

Add tomato and onion masala side salad £2.50 *c*

FROM THE CHARGRILL

Sirloin 260g £27.50 *c*

Ribeye 283g £28.50 *c*

Fillet 198g £29.50 *c*
served with hand cut chips, vine tomatoes, flat mushroom, peppercorn sauce or sauce Diane

Add onion rings or side salad £2.50

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MAINS

Coronation cauliflower <i>golden raisins, cous cous</i>	£13.50 <i>ve</i>
Spring vegetable risotto <i>black garlic, chestnut mushroom</i>	£13.50 <i>v</i>
Macaroni <i>lancashire cheese, spring onion</i>	£14.50 <i>v</i>
Beer battered haddock, hand cut chips <i>mushy peas, tartar sauce</i>	£16.50
Cumberland sausage <i>creamed potatoes, green beans, red onion gravy</i>	£16.50
Poached cod <i>braised lettuce, smoked bacon, butter sauce, dill</i>	£19.50
Gressingham duck breast <i>leg pie, fruit, savoy cabbage</i>	£22.50
<i>Piri piri chicken</i> (half chicken for 1 person) <i>french fries, mixed salad, piri piri sauce – hot, medium, lemon and herb, garlic</i>	£18.00 <i>c</i>

PIZZA

Margarita <i>mozzarella, tomato, basil</i>	£9.50 <i>v</i>
Giardiniera <i>vegan mozzarella, mushroom, red onion, artichoke</i>	£10.00 <i>ve</i>
Caprino <i>mozzarella, goats cheese, green olive, spinach, roquito pepper</i>	£11.50 <i>v</i>
Pollo ad astra <i>cajun chicken, mozzarella, tomato, sweet red peppers</i>	£11.50
Chicken tikka <i>mozzarella, red onion, yoghurt, mint</i>	£12.50
Sloppy Giuseppe <i>spiced beef, mozzarella, green peppers, red onion</i>	£12.50
Spicy Meat feast <i>spiced beef, chicken tikka, pepperoni, mozzarella, tomato, jalapenos</i>	£13.50

DESSERTS

Rice pudding <i>apple, ginger (served hot or cold)</i>	£6.50 <i>c</i>
Chocolate brownie <i>vanilla ice cream</i>	£6.50
Sticky toffee pudding <i>butterscotch sauce, crystallized pecans</i>	£6.50 <i>n</i>
Lemon curd, brown butter tart <i>candied lime</i>	£7.00
Caramelized pineapple <i>coconut, cardamon ice cream</i>	£7.00
4 cheeses <i>chutney, crackers</i>	£8.50

COFFEE

Coffee of choice served with clotted cream fudge <i>(americano, cappuccino, latte or espresso)</i>	£3.50
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