

brasserie  
six 5 one

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**Things to eat**

## SNACKS

**Italian olives (ve, gf)**  
Marinated in garlic, chilli and olive oil  
£5.00

**Selection of warm breads (v)**  
Balsamic olive oil  
£5.00

**Bombay pork belly bites (gf)**  
£6.50

**Calamari strips**  
Tartar sauce  
£6.50

**Padron peppers (ve, gf)**  
Chilli and lime dip, sea salt  
£5.50

**Chicken tikka bites (gf)**  
Raita dip  
£6.50

## STARTERS AND SMALL PLATES

**Market vegetable soup (ve)**  
Freshly cut bread  
£6.50

**Grilled asparagus (v, gf)**  
Free range poached egg, cauliflower,  
egg, and chilli crumb  
£8.00

**Red pepper hummus (ve)**  
Shaved vegetables  
£7.50

**Chilli and garlic prawns**  
Roasted tomato sauce on toasted sourdough  
£8.50

**Chicken parfait**  
Honey glazed onions, toasted brioche  
£7.50

**Calamari**  
Lightly dusted, sautéed in garlic, lemon and  
parsley, chive crème fraîche  
£7.50

## GRILLS AND BURGERS

All steaks are cooked on our synergy chargrill and are served with roasted plum tomato, flat mushroom and skinny fries.

8oz sirloin £22.50

10oz ribeye £24.50

6oz fillet £28.00

## SAUCES

**Béarnaise (v)**  
**Peppercorn (v, gf)**  
**Diane**

£4.00 each

**Birchstead British 21-day aged cheeseburger**  
8oz cheeseburger, Monterey Jack, fried onions, gem  
lettuce, beef tomato, toasted bun with  
skinny fries and slaw  
£15.50

**Plant-based cheeseburger (ve)**  
4oz plant-based burger, vegan cheese, fried onion,  
gem lettuce, beef tomato, toasted bun  
with skinny fries and slaw  
£15.50

## LARGE PLATES

**Chipotle-roasted chicken thigh (gf)**  
Roasted plum, potato, cauliflower and  
tarragon salad  
£13.50

**Warm goat's cheese (v)**  
Roasted vegetable salad, crushed green olive toast  
£15.00

**Caesar salad**  
Gem lettuce, anchovies, shaved  
Parmesan and croutons  
£13.00

Add - Chicken thigh, fresh tuna, goat's  
cheese or tiger prawns £3.95 each

**Wild mushroom risotto (ve, gf)**  
Vegan cheese, roquette  
£14.50

**Linguine**  
Chorizo, cherry tomato and herb pangritata  
£16.00

**Slow cooked feather blade of beef**  
Macaroni cheese  
£18.50

**Korean pork belly**  
Spring onion creamed potato, pak choi  
£16.50

**Red lentil and chickpea dahl (ve)**  
Cauliflower rice, chapati, poppadum and chutney  
£12.95

## SIDES

**Honey glazed new potatoes (v)** £4.00

**Skinny fries (ve)** £4.50

**Chunky chips (ve)** £4.50

**Battered onion rings (ve)** £4.50

**Garlic bread (v)** £4.50

**Cheesy garlic bread (v)** £5.50

**Roasted beetroot and  
butternut squash (ve)** £4.50

**Tender-stem broccoli, asparagus and green  
beans sautéed with mushrooms (ve, gf)**  
£5.50

**House salad (ve, gf)** £5.00

**Baby gem salad** £6.00  
Caesar or bacon and blue cheese dressing

**Moules-frites**  
Mussels cooked in white wine, garlic, shallot,  
parsley, cream with skinny fries  
£17.50

**Tuna Niçoise (gf)**  
Chargrilled tuna steak, green beans, cherry  
tomatoes, olives, peppers, new potato, egg, baby  
gem, red onion  
£15.95

**Stone baked Margherita pizza (v)**  
£12.00  
Add - Chorizo, ham, pineapple (ve), field mushroom  
(ve), pepperoni, roasted red peppers (ve), jalapeños  
(ve), extra cheese (v), marinated artichokes (ve),  
anchovies or chicken £1.65 each

**Local ale battered haddock**  
Chunky chips, crushed peas and  
homemade tartar sauce  
£16.95

**Chicken schnitzel**  
Lemon and thyme crumb, fried egg,  
dressed house salad  
£15.00

## DESSERTS

**Raspberry frangipane tart (ve, gf)**  
Mixed fruits, blackcurrant sorbet  
£7.50

**Rich chocolate fondant**  
Vanilla pod ice cream  
£7.50

**Spotted dick roly poly pudding**  
Satsuma and cranberry suzette  
£7.50

**Sticky toffee pudding**  
Creamy custard  
£7.50

**Vanilla panna cotta (gf)**  
Caramelised peach with lime, crushed raspberries  
£7.50

**Three scoops of British ice cream or sorbet**  
Ask for flavours available  
£5.95

**Selection of cheeses**  
Golden pickle, crackers, fruit  
£10.50

If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. (v) Vegetarian. (ve) Vegan. (gf) Gluten free dishes are produced utilising non-gluten containing ingredients. Prices include VAT.

v = vegetarian | ve = vegan | gf = gluten free