

- NIBBLES -

Choose any 4 of our Nibbles to share for £9.95

Edamame Beans, Soy and Chili £2.50
Queen Olives with Lemon (GF) £3.00

Hickory Smoked Almonds (N) £3.50
Sun Dried Tomatoes (GF) £3.50

Balsamic Onions (GF) £2.50
Warm Bread Selection with Rapeseed Oil (GFO) £4.00

STARTERS

Smoked Haddock & Cod Fishcake £7.25
With Creamed Leeks, Pea Shoots & a Saffron Dill Dressing

Twice Baked Vintage Cheddar Soufflé (V) £8.25
Chive and Shallot Cream, Cheddar Crust

Warm Duck Croquette With Sweet Chili Jam £9.95
Black Pudding, Soy Maple Duck Breast, Hoi Sin Mayo

Local 'Little Mester' Baked Cheese (V)(GFO) £8.95
With Honey, Fresh Thyme, Garlic, Sour Dough
& Homemade Red Onion Jam

Hand Carved Oak Smoked Salmon (GFO) £9.95
With Lemon Wedge & Buttered Bread

Sweet Potato, Butternut Squash & Chestnut Gnocchi (V) £8.50
In a Garlic Cream Sauce & Parsley Crumb

The Brasserie Artisan Soup Bowl (GFO) £6.50
With Warm Ciabatta Roll

Ham Hock Terrine £8.50
Wild Rocket, Confit Tomato & Sour Sough Bread

MAINS

Roast of the Day (GFO) £16.95
Roast Potatoes, Seasonal Vegetables & Pan Gravy

The 'Artisan' Handmade Pie £16.95
With Buttered Mash & Seasonal Vegetables

Seared Calves Liver (GF) £19.95
With Buttered Mash, Smoked Pancetta, Balsamic Onion & Maple Gravy

Slow Cooked Daube of Beef (GF) £18.95
With Creamy Mash Glazed Root Vegetables & Rich Claret Jus

Roasted Saddle of Venison (Served Pink) (GF) £24.95
With Spiced Red Cabbage, Celery Puree,
Roasted Heritage Carrot & a Port Wine Jus

Cajun Chicken Salad(GFO) £15.95
With Roasted Peppers, Cous Cous, Wild Rocket & Herb Oil Dressing

Beer Battered Cod Fillet £16.45
Minted Garden Pea Puree, Hand Cut Chips & Tartare Sauce

Roast Salmon Fillet (GF) £19.50
On a Wild Mushroom & Lentil Fricassee
With a Crayfish & Prawn, Basil Champagne Velouté

Pan Fried Seabass (GFO) £20.50
With Stir Fried Spring onion, Leeks, Kale & a Chili Soy & Ginger Dressing

Butternut Squash Risotto (V) (GF) £15.95
Sweet Peas, Sage, Vegetarian Parmesan, Lemon oil & Bobby Shoots

Sweet Potato & Black Bean Chili (VE) £15.95
With Zesty Quinoa, Avocado & Pickled Jalapenos

Seafood Risotto (GF) £22.95
With Mussels, Scallops Cockles & Prawns

Catch of the Day – Market price

GRILL SECTION

All the Beef for our Steaks is Air Dried for a Minimum of 28 Days to ensure succulence and flavour
(All Weights Stated Are Uncooked)

All our Grills unless stated are served with Roast Tomato, Field Mushroom
& Your Choice of House Salad or Hand Cut Chips

Sirloin Steak 8oz (226g)(GFO) £22.95
Rib Eye Steak 10oz (283g)(GFO) £23.95
Centre Cut Fillet Steak 8oz (226g)(GFO) £32.50
Free Range Chicken Breast (GFO) £15.95

The 'Artisan' Burger £16.45
Toasted Sourdough Bun, Smoked Bacon, Emmenthal Cheese,
Coleslaw, Ketchup and Skin on Chips

Add a Sauce to Your Grill £3.25

Cracked Black Peppercorn & Brandy Cream (GF)(V)
Wild Mushroom & Garlic Cream Sauce (GF)(V)
Bearnaise Sauce (V)

SIDE ORDERS

Skin on Chips (V)(GFO) £3.95
Sweet Potato Fries (V) £3.95
Beer Battered Onion Rings (V) £3.95
Seasonal Vegetables (GF) £3.75
Rustic Garlic Bread with Cheese (V) £3.95

Halloumi fries, Sweet Chili Sauce (V)(GFO) £4.75
House Salad with French Dressing (V) £3.75
Roast Squash, Sweet Potato & Pumpkin Seeds (GF)(V) £3.75

Upcoming Events

Mount Pleasant Beer Club

Third Thursday of each Month

New for 2020 Join us on the third Thursday of each month
for the Mount Pleasant Beer Club.

Each Beer Club night we collaborate with our partners at
local breweries to appropriately pair their fantastic beers
with our delicious food.

Only **£25.00** Per person including an arrival drink followed
by a 3-course dinner and beers

Food Allergies & Intolerances - Please Speak to a Member of Our Team about Your Requirements before Ordering
(N) – Contains Nuts (GF) – Gluten Free (V) – Suitable for Vegetarian (GFO)- Gluten Free Option Available (VE)- Vegan
We Cannot Guarantee Any of our dishes Meet These Requirements as it is produced in an Environment Where These Allergens Are Present