

— 1777 —

AT THE BRASENOSE

### *Starters*

- Tomato bruschetta with Parma ham served with dressed rocket | £9.00  
Honey and orange dressed green cabbage with brown shrimp (gf) | £9.50  
Cauliflour steak with roasted red pepper and olive salsa (ve) (gf) | £8.00  
Twice-baked goats cheese souffle served with apple and walnut | £10.00  
King prawn and avocado served with lime and coriander dressing (gf) | £13.00

### *Mains*

- Chargrilled tuna served with pan-fried cherry tomatoes, black and green olives, and new potatoes (gf) | £16.50  
Pan-fried duck breast with mango and chilli salad and fondant potato (gf) | £17.50  
Balsamic tofu, quinoa and strawberry salad (ve) | £13.50  
Piri-Piri chicken with smashed sweet potatoes and broccoli (gf) | £14.50  
Homity pie with baby corn, broccoli, and chantenay carrots | £12.50  
Chicken with honey and lavender served with hassleback potatoes and summer greens (gf) | £14.50

### *From the grill*

- 8oz sirloin steak, chunky chips, minted peas, peppercorn sauce and garden salad | £19.00  
All day breakfast burger. A sausage pattie, hashbrown, flat mushroom, smoked bacon and fried egg. Served with chips and Heinz Beans | £13.50  
Steak burger served with French fries and home-made coleslaw | £13.50  
(add stilton or cheddar cheese, bacon or mushroom for an extra £2.00 per item)  
The Brasenose burger topped with slow-roasted beef brisket, stilton cheese, onion rings, tomatoes and gherkins served with French fries and salad | £17.00  
Mushroom and blue cheese burger served with French fries and Brasenose chutney (v) | £12.50  
Beetroot and cauliflower kebab with French fries and home-made vegan coleslaw (ve) | £12.50  
Gluten free options available - please ask

### *Desserts* | £7

- Strawberry Eaton Mess sundae (v) (gf)
- White chocolate and mixed berry cheesecake (v) (gf)
- Bread pudding served with cream or custard (v)
- Avocado chocolate mousse (ve)
- Raspberry, pistachio and lemon curd trifle
- Classic creme brulee with a homemade lavender shortbread (gf - without shortbread)

### *Cheese Board* | £9

Montgomery Cheddar, Colston Bassett stilton and Somerset brie served with oatcakes, crackers, celery and Brasenose chutney

**Don't forget we serve Sunday Lunch every Sunday 12-6pm**

THE BRASENOSE



*Hot Drinks*

Tea: Ask about our selection of herbal teas. | £2.00

Coffees: Cappuccino, Latte, Espresso, Americano | £2.80  
Ask about our syrups | 50p

We also have decaf options

Hot Chocolate, Dark Hot Chocolate and White Hot Chocolate | 3.00

*Wine List - subject to availability*

| <b>White Wines</b>                | <b>Bottle</b> | <b>125ml</b> | <b>175ml</b> | <b>250ml</b> | <b>Sparkling Wines</b>                  | <b>Bottle</b> | <b>125ml</b> |
|-----------------------------------|---------------|--------------|--------------|--------------|---|---------------|--------------|
| Pasquiers Sauvignon Blanc         | 16.00         | 4.00         | 5.00         | 6.00         | Palladiano Durello                      | 19.00         |              |
| Pinot Grigio                      | 16.00         | 4.00         | 5.00         | 6.00         | Prosecco, V                             | 19.00         |              |
| Sibiliano Grillo - Sicily 1       | 17.50         |              |              |              | Domain De Landreau Brut                 | 23.00         |              |
| Sauvignon Blanc, Marlborough      | 17.50         |              |              |              | Hambledon Classic Cuvee                 | 49.50         |              |
| Luzada Albarino, Rias Biaxas      | 19.50         |              |              |              | Prosecco V - 200ml Bottle               | 6.00          |              |
| Deep Roots Riesling               | 19.50         |              |              |              |   |               |              |
| Chardonnay Lanzerac               | 21.00         |              |              |              | <b>Champagne</b>                        |               |              |
| Chablis, Domaine Fournillon       | 24.95         |              |              |              | Chateau Chevalier                       | 36.00         |              |
| Pouilly-Fume Domaine Lebrun       | 29.50         |              |              |              | Lete Vautain                            | 43.00         |              |
|                                   |               |              |              |              | Louis Roederer Brut Premier             | 56.00         |              |
|                                   |               |              |              |              | Bollinger Special Cuvee                 | 63.00         |              |
| <b>Rosé Wines</b>                 |               |              |              |              | <b>Dessert Wines, Brandy &amp; Port</b> |               |              |
| Pasquiers Rosé, Languedoc         | 16.00         | 4.00         | 5.00         | 6.00         | Grange Neuve Monbazillac                | 19.50         | 4.50         |
| 1749 Ros D'Anjou                  | 17.50         |              |              |              |   |               |              |
| Cuvee St Pierre Cotes du Provence | 20.50         |              |              |              | Brandy - Courvoiser (25ml)              |               | 4.50         |
|                                   |               |              |              |              | Hennessy XO (25ml)                      |               | 7.50         |
| <b>Red Wines</b>                  | <b>Bottle</b> | <b>125ml</b> | <b>175ml</b> | <b>250ml</b> | Grapper Di Brunello Reserve (25ml)      |               | 7.50         |
| Pasquiers Grenache Noir           | 16.00         | 4.00         | 5.00         | 6.00         |   |               |              |
| Nero D'Avola, Sibiliano           | 17.50         |              |              |              | <b>Fortified Wine 50ml glass</b>        |               |              |
| Merlot, El Chivo                  | 18.50         | 4.50         | 5.50         | 6.50         | Ginger wine                             |               | 3.50         |
| Malbec. Sottano Junior Mendoza    | 18.50         | 4.50         | 5.50         | 6.50         | Port Ramos Pinto LBV                    |               | 4.50         |
| Rioja, Palacio del Camino Real    |               |              |              |              | Port - Barros Pinto                     | 29.00         | 4.50         |
| Reserva                           | 22.50         |              |              |              | Sherry                                  |               | 3.50         |
| Cote Du Rhone, Font de Joubert    | 19.50         |              |              |              |   |               |              |
| Haut-Medoc, Chateau Grandis       | 29.50         |              |              |              |   |               |              |
| Pinot Noir, Snapper Rock          | 22.50         |              |              |              |   |               |              |
| Pinot Noir, Cloud Factory         | 22.50         |              |              |              |   |               |              |
| Saint Emillion, Chateau David de  |               |              |              |              |   |               |              |
| Mauvinon                          | 27.50         |              |              |              |   |               |              |
| Shiraz, Magpie                    | 19.50         |              |              |              |   |               |              |

*What's on at The Brasenose?*

**LIVE MUSIC at The Brasenose**

Sat 3 July, 7pm Lee Wilkinson  
Sat 10 July, 7pm Steve Gifford  
Sun 18 July, 4pm Pete Watkins

Sun 8 August 3pm Sunday Blues & Jazz  
with Foregate Street

**FESTIVALS at The Brasenose**

**Gin Festival. 24th July and 18th September**  
A ticketed event. £35 including gins, samples, food, live music and souvenir glass.

**Brasenose Fringe Festival. 12th - 15th August**

**Cider Festival. 27th - 30th August**  
50+ ciders and live music all weekend

Please note dates and live music acts are subject to change. Keep up to date on Facebook @thebrasenose

