



The Brasserie & Bloors

Lunch Menu

Served Daily 12pm - 5pm

Soup of the day with Hand Cut Bread (VG, DF, GF) £6.50

Panini or Toasted Granary Sandwich with Salad Garnish £9.50 (Add Chunky Chips for £3.00)

Ham, Caramelised Onion and Cheddar Cheese

Smoked Bacon, Brie and Cranberry

Grilled Chicken, Tomato, Mozzarella and Green Pesto

Grilled Chicken, Goat Cheese and Roasted Pepper

Tuna, Cheddar Cheese and Red Onion

Roasted Pepper, Spinach, Goat Cheese and Green Pesto (Vegan Option Available)

Grilled Halloumi & Smoked Bacon Salad (GF) £13.50

with Mixed Leaves, Cherry Tomatoes, Red Onion, Avocado & Honey Whole Grain Mustard Dressing

Chicken and Smoked Bacon Salad (GF) £13.50

with Mixed Leaves, Tomato, Warm New Potatoes, Red Onion & Tarragon Crème Fraiche Dressing

Vietnamese King Prawn Salad (GF, DF) £14.50

with Rocket, Cherry Tomatoes, Red Onion, Carrot, Cucumber & Peanut and Coriander Dressing

Curry Of the Day Served with Jasmine Rice (GF, DF) £16.50 * Only Panang Curry Contains Gluten

Sweet Potato & Chickpea Curry (GF, DF, VG, V) £14.50

with Spinach, Pepper & Onion Served with Jasmine Rice

Pad Thai Chicken £15.50 / King Prawn £16.50 (DF) / Tofu (V, VG) £14.50

Traditional Thai Dish with Stir Fried Rice Noodles with Egg, Beansprouts, Chives, Carrots & Crushed Peanuts

Homemade Beef Lasagne £14.50

with Sliced Garlic Bread

SIDE DISHES

Chunky Chips £3.00, Garlic Bread/Cheese £3.00/£3.50, Olives £2.00, Prawn Crackers £2.00

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
ALL GRATUITIES GO DIRECTLY TO STAFF.

PLEASE ASK YOUR SERVER REGARDING ANY ALLERGIES OR INTOLLERANCES AS
MANY OF OUR DISHES CAN BE CROSS CONTAMINATED THROUGH DEEP FRYING

V: Vegetarian VG: Vegan DF: Dairy Free GF: Gluten Free



The Brasserie & Bloors

Desert Menu

Banoffee Brioche Bread & Butter Pudding (V)

With Vanilla Creme Anglaise

£9.50

~

Black Forest Parfait (V) *

With Poached Cherries, Chocolate Shards, Chantilly Cream,
Chocolate Sponge Crumb, Homemade Cherry Kirsch

£9.00

~

Lemon Meringue Pie Pannacotta (V) *

With Torched Meringue, Shortcrust Pastry Pieces, Toasted Flaked Almonds

£9.00

~

Traditional Treacle Tart (V)

With Clotted Cream Ice Cream, Hazlenut Praline

£8.75

~

Selection of Kentish and Continental Cheeses

A selection of fine cheeses, celery, grapes, and chutney

(£4.25 supplement for dinner inclusive packages)

£12.95

~

Selection of Ice Cream or Sorbet (V, GF)**

£7.95

*(can be adapted for a gluten free diet upon notification)

** (can be adapted for a vegan diet upon notification)

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
ALL GRATUITIES GO DIRECTLY TO STAFF.

V: Vegetarian VG: Vegan DF: Dairy Free GF: Gluten Free