

BRASSERIE FORTY 4

A LA CARTE MENU

STARTERS

Soup of the Day	5.50
Smoked Chicken and Chorizo ~ saffron potatoes and tomato sauce	6.95
Salad of Baby Spinach, Confit Tomato, Feta Cheese and Pine Nuts	5.50
Smoked Mackerel Pâté ~ baby gem, candied lemon and granary toast	6.25
Seared King Scallops ~ squash purée and roasted almonds	9.50
Chicken Liver Parfait ~ Armagnac prunes ~ brioche toast	6.50

MAINS (all served with a panaché of vegetables)

Pork Tenderloin ~ parma ham, apple and black pudding	16.95
Roast Breast of Chicken ~ ratatouille ~ basil pesto	13.50
Fillet of Beef Stroganoff ~ saffron rice	15.25
Today's Vegetarian Dish	11.75
10oz Yorkshire Sirloin Steak ~ green peppercorn sauce	21.50
Confit Leg of Duck ~ steamed cabbage and bacon ~ red wine sauce	14.50
Yorkshire Beef Fillet ~ wild mushroom, spinach and blue cheese pithivier	27.50

WE ALSO HAVE A DAILY SELECTION OF MEAT AND FISH SPECIALS

SIDE PLATES

Hand-Cut Chips 2.80	Gratin Dauphinoise 3.00
Buttered New Potatoes 3.00	Rocket and Parmesan Salad 3.00

PUDDINGS

Brasserie Forty 4's Famous Chocolate Fondue! ~ served with marshmallows and a selection of fresh fruit	5.60
Vanilla Panna Cotta ~ champagne strawberries	5.60
Lemon Cheesecake	5.60
Warm Chocolate Brownie ~ caramel honeycomb ice-cream	5.60
Orange and Cinnamon Crème Brûlée	5.60
Summer Berry Eton Mess	5.60
Thin Apple Tart ~ served warm with vanilla ice-cream	5.60
Selection of Cheeses ~ with grapes and assorted biscuits	7.95

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