

The Brasserie



By The Jockey Club

STARTERS

Homemade soup of the day served with rustic bread and butter	6.50
Handmade Scotch egg on a bed of leaves with Sandown tomato ketchup	7.50
Duo of salmon served with a shard of pickled cucumber and a lemon and caper salsa	8.00
Deep fried camembert wedges with cranberry sauce and rustic bread	7.50

SIDE DISHES

Chipped potatoes	3.50
Dough balls with garlic butter	3.50
Seasonal garden vegetables	3.50
Roasted vine cherry tomatoes	3.50
Garden salad	3.50
Sweet potato fries	4.00

MAIN COURSE

Surrey Farms marinated sirloin steak served with Béarnaise sauce, chipped potatoes, onion rings, mushrooms and vine cherry tomatoes	21.00
Surrey Farms smoked ham, fried duck egg, chipped potatoes and petit pois	14.00
Beer battered fish and chips, served with homemade mushy peas	13.50
21 day aged beef burger, shredded iceberg, tomato and mayonnaise in a sour dough bun with chipped potatoes and homemade slaw	13.00
Handpicked asparagus served with halloumi, garlic new potatoes, red and spring onions, parsley and drizzled with olive oil (V)	12.00
Pumpkin and sage tortellini, porcini mushrooms and shaved vegetarian parmesan (V, Vegan)	11.50

Desserts and Cheese

Rich dark chocolate tart served with crushed raspberry cream	6.50
Lemon roulade, burnt meringue and lemon zest	6.50
Selection of British cheeses, biscuits, grapes and fruit chutney	8.50

Selection of coffees

3.00
Cappuccino
Latte
Americano
Espresso

Selection of teas

2.50
Earl Grey
Darjeeling
Peppermint
English Breakfast
Green tea
Selection of fruit tea