



BRASSERIE MENU

STARTERS

Soup of the Day (GF)

Served with Crusty Bread
£8.95

Brussels Pate

With Red Onion Marmalade & Toasted
Farmhouse Grain Bread
£8.95

Baked Pear (V)

Served with Gorgonzola Cheese, Walnuts &
Brandy, Honey & Mint Dressing
£8.95

Prawn Cocktail

Bound with Marie Rose Sauce, Served with
Brown Bread
£8.95

MAINS

Chicken Esplanade (GF)

Chicken Fillet in a Tarragon & Smoked Bacon
Sauce
Served with Chunky Chips & Seasonal Vegetables
£15.95

Harry's Fish Pie

Topped with Creamy Mash & Grilled Cheese
£14.95

Cod & Chips

Served with Chunky Chips, Garden Peas, Tartar
Sauce & a Lemon Wedge
£14.95

Lamb Shank (GF)

Served with Creamy Mash, Seasonal Vegetables &
Red Wine Gravy
£17.95

Chargrilled Aubergine Harissa Yoghurt (V)

Served with Sweet Potato Fries & Green Salad
£13.95

Beef Ragu with Pappardelle Pasta

Topped with Parmesan Cheese
£15.95

Steak & Ale Pie

Served with Chunky Chips, Seasonal Vegetables &
Gravy
£14.95

STEAK

Rump Steak (GF)

£18.95

Sirloin Steak (GF)

£23.95

Served with Chunky Chips, Onion Rings, Tomato,
Mushrooms & Peppercorn Sauce

SALAD

Cesar Salad

With Chicken, Bacon, Garlic Croutons & Creamy
Cesar Dressing
£13.95

Salmon Salad

With Olives, New Potatoes & French Dressing
£13.95

SIDES

Dressed Side Salad £4.00

Seasonal Vegetables £4.00

Garlic Bread £4.00

Chunky Chips £4.00

Onion Rings £4.00



BRASSERIE MENU

DESSERTS

Sticky Toffee Pudding

Served with Raspberry Coulis & Custard
£7.95

Warm Apple Pie

Served with Custard
£7.95

Millionaires Salted Caramel Cheesecake

Served with a Quenelle of Cream
£7.95

Chocolate Brownie (GF)

Served with Vanilla Ice Cream
£7.95

Profiteroles

Served with Chocolate Sauce
£7.95

Ice Cream Trio (VE)

Choice of - Vanilla, Chocolate, Strawberry
Served with a Pompadour Fan
£5.95

Cheese Board

3 Cheeses served with Grapes, Celery, Chutney,
Crackers & Butter
£10.95

TEA & COFFEE

English Tea	£2.50
Tea for Two	£3.00
Americano	£2.55
Espresso	£2.95
Flat White	£2.95
Latte	£2.95
Cappuccino	£2.95
Mocha	£3.10
Specialty Tea	£2.95

Allergens

We are unable to cater for any dietary requirements not notified to us in advance. Please note that our food at The Royal Esplanade Hotel is prepared in a kitchen which handles all allergens. We cannot guarantee that our food is free from trace elements of any allergen. The Royal Esplanade Hotel does not assume any liability for adverse reactions to foods consumed, or to items one may come into contact with, while eating at The Royal Esplanade Hotel.

V Vegetarian GF Gluten Free VE Vegan DF Dairy Free