

DE BRUS

BAR & GRILL

Lunch Menu

2 Courses for £20

To start

Homemade soup of the day, freshly baked bread (v)

Guacamole, pickled chilli and tortilla chips (v)

Salt & pepper squid, homemade tartar sauce, charred lemon

Power salad! (vegan, g/f)

A tasty salad packed full of superfoods. Quinoa, almonds, hazelnuts, walnuts, puy lentils, black turtle beans, apricot, avocado, sultanas, dates, baby spinach and rocket. Lemon, maple syrup and black pepper dressing.

To follow

Beer battered fish and chips,
triple cooked chunky chips, mushy peas, homemade tartare sauce, charred lemon

De Brus Burger

char grilled 6oz steak burgers, streaky bacon, cheddar cheese, red onion marmalade, gem lettuce, beef tomato, toasted pretzel bun and salted skinny fries

De Brus Falafel Burger

quarter pound falafel and spinach burgers, baby spinach, harissa, lemon and mint yoghurt onion marmalade, guacamole, toasted pretzel bun and salted skinny fries

Moules Frites

fresh Shetland mussels, shallot, garlic, white wine, double cream, parsley salted fries, toasted baguette & garlic aioli.

Chicken Caesar salad,

crispy bacon and sauté potatoes, gem lettuce, croutons, anchovies, Parmesan cheese

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Sides

- Sauté baby potatoes, rosemary and garlic - £5
- Char grilled stem broccoli - £5
- Salt baked beetroot, honey and sour cream dressing - £5
- House salad - £5
- Pancetta and peas in a herb cream - £5
- Fruity red cabbage slaw - £5

- Skinny fries - £4.50
- Sweet potato fries - £4.50
- Triple cooked chunky chips - £4.50

To finish

- Vanilla crème brûlée, forest berry compote and vanilla shortbread
- Double chocolate brownie, chocolate sauce and pistachio ice cream
- Seasonal fruit crumble and custard (please ask your server)
- Sticky toffee pudding, toffee sauce and vanilla ice cream

Coffee

- Espresso – £3.25
- Caffè Americano – £3.25
- Cappuccino – £3.50
- Caffè Latte – £3.50
- Cafetiere of coffee – £4.25
- Taylor's loose-leaf tea – £4.25

2 Course lunch for £20 available Monday to Saturday