

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)

Lebanese lamb kofta, warm flat bread, spinach, harissa, lemon and mint yoghurt

Power salad! (vegan, g/f)

A tasty salad packed full of superfoods. Sweet potato, quinoa, almonds, hazelnuts, walnuts, Puy lentils, black turtle beans, apricot, dried cranberries, avocado, sultanas, dates, baby spinach and rocket. Lemon, maple syrup and black pepper dressing

To follow

Fish & chips

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

De Brus Burger

Chargrilled 6oz steak burger, streaky bacon, cheddar cheese, red onion marmalade, gem lettuce, beef tomato, toasted pretzel bun, salted skinny fries

De Brus Falafel Burger (v)

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

Moules Frites

Fresh Shetland mussels, shallot, garlic, white wine, double cream, parsley salted fries, toasted baguette, garlic aioli

Chicken pappardelle pasta

in a fresh tomato, onion, garlic, parsley and lemon cream, shaved parmesan and garlic bread

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Sides

Sauté baby potatoes, rosemary and garlic - £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)

Banoffee pudding, toffee sauce and honeycomb ice cream

Coffee

Espresso – £3.25

Caffè Americano – £3.25

Cappuccino – £3.50

Caffè Latte – £3.50

Cafetière of coffee – £4.25

Taylor's loose-leaf tea – £4.25

2 Course lunch for £20 available Monday to Saturday