

DE BRUS

BAR & GRILL

To share or not to share?

All the dishes below are available as small or large plates.

Sticky Moroccan spiced chicken wings, toasted almonds and pomegranate
Large - £13 | small - £7.50

Smoked haddock and mozzarella fishcake, lime and chilli mayonnaise
Large - £13 | small - £7.50

Guacamole, pickled chilli and tortilla chips
Large - £10.50 | small - £6

Green chilli, garlic and parsley king prawns with toasted seeded baguette
Large - £14 | small - £8

Power salad!

A tasty salad packed full of superfoods.
Quinoa, nuts, Puy lentils, black turtle beans, blueberries, avocado, sultanas, dates, spinach and watercress.
Lemon, maple syrup and black pepper dressing
Large - £13.50 | small - £8

Gisborough Halls Favourites

Spanish Chorizo Scotch egg, smoked paprika mayonnaise, Parmesan cheese and sour dough croutes - £8.50

Traditional fish and chips
mushy peas and homemade tartare sauce - £15.50

De Brus Burger
Char grilled steak burger, smoked streaky bacon, cheddar cheese, red onion marmalade, pickled chili and sour cream, toasted brioche bun and salted skinny fries - £15.50

De Brus Veggie Burger
Char grilled halloumi, red onion marmalade, grilled flat mushroom, pickled chili and avocado, toasted brioche bun and salted skinny fries - £14

Grill menu

All our meats and fish are sourced from local suppliers for the best available quality and freshness.

28-day Himalayan salt aged local sirloin steak **
Minimum uncooked weight 8oz/ 227g - £30

28-day Himalayan salt aged local rump steak
Minimum uncooked weight 8oz/ 227g - £19.50

Chargrilled pork tomahawk chop - £19.50

8oz Grilled chicken breast - £17

Roast Scottish salmon fillet - £18.50

Grilled seabass fillet - £18.50

Sauces - £3.50

Red wine jus

Au poivre

Harrogate blue cheese

Chimichurri

All our grill dishes are served with grilled plum tomato, field mushroom, triple cooked chunky chips and dressed rocket.

A bit on the side

£4.50

Sauté baby potatoes, rosemary and garlic

Kohlrabi, carrot, and red onion slaw

Steamed stem broccoli, wholemeal, almond and butter crumb

Maple syrup roast squash and toasted pumpkin seeds

Salt baked beetroot, honey and horse radish sour cream dressing

Who doesn't like chips?

£3.50

Skinny fries

Sweet potato fries

Triple cooked chunky chips

With a choice of either truffle salt, chilli salt, or salt and black pepper

Last but not least...

£7.25

Sticky toffee pudding, toffee sauce and vanilla ice cream

Classic crème brûlée, vanilla shortbread

Bitter chocolate and orange tart, caramelised oranges and burnt orange syrup

Vanilla seed cheesecake, red wine poached pear and red berry compote

Treacle tart, English custard and clotted cream ice cream

Local cheeses, celery, grapes, chutney, and biscuits

Our promise is to use the freshest of ingredients. All lovingly prepared by a brigade of highly trained chefs, led by our award-winning Head Chef David Sotheran. Gluten free options are available please confirm with your server. If you have any questions regarding our ingredients or have a food allergy or intolerance, please inform your server before you order your meal or drinks. The allergy information relates to ingredients deliberately present in our dishes. It has been provided by our suppliers and all reasonable steps have been taken to ensure information is accurate. If you are sensitive to the traces of allergens, we are unable to guarantee that any of our foods are suitable for you. VAT included at current rate.

**£7 per person supplement applies to dinner inclusive residents.

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