

# DE BRUS

## BAR & GRILL

### Small & large plates

Homemade soup of the day, freshly baked bread £7.50

Lebanese lamb kofta, warm flat bread, spinach,  
harissa, lemon and mint yoghurt  
Small - £10 | large - £16

Guacamole, pickled chilli and tortilla chips  
Small - £6.50 | large - £10.50

Salt & pepper squid, homemade tartar sauce, charred lemon  
Small - £10 | large - £16.50

Garlic & parsley butter king prawns, toasted baguette  
Small - £11 | large - £18

Power salad!

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  
Small - £10 | large - £17

### Gisborough Hall's Favourites

Beer battered fish, triple cooked chunky chips, mushy peas,  
homemade tartare sauce, charred lemon - £20

De Brus Burger  
2 Chargrilled 6oz steak burgers, streaky bacon,  
cheddar cheese, red onion marmalade, gem lettuce, beef tomato,  
toasted pretzel bun and salted skinny fries - £20

De Brus Falafel Burger  
2 Quarter pound falafel and spinach burgers, baby spinach,  
harissa, lemon and mint yoghurt, onion marmalade, guacamole,  
toasted pretzel bun and salted skinny fries - £17.50

Moules Frites  
Fresh Shetland mussels, shallot, garlic, white wine, double cream,  
parsley Salted fries, toasted baguette & garlic aioli - £21.50

Pan roasted breast of chicken,  
crispy bacon and sauté potatoes, classic Caesar salad - £21

Pappardelle pasta in a fresh tomato, onion, garlic, parsley  
and lemon cream. Shaved parmesan and garlic bread - £16  
Chicken - £21 | King prawn - £24

### Grill menu

8oz Himalayan salt aged local sirloin steak \*\* - £37

8oz Himalayan salt aged local rump steak - £27

16oz Gammon steak and fried egg - £18

8oz Grilled chicken breast - £19

Roast Scottish salmon fillet - £20

Grilled seabass fillets - £20

Add garlic butter king prawns x5 £8.50

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

### Sauces

£4.50  
Red wine jus  
Au poivre  
Harrogate blue cheese  
Chimichurri  
White wine and cream

### Sides

£5  
Sauté baby potatoes, rosemary and garlic  
Chargrilled stem broccoli  
Salt baked beetroot, honey and sour cream dressing  
House salad  
Pancetta and peas in a herb cream  
Fruity red cabbage slaw  
  
Skinny fries - £4.50  
Sweet potato fries - £4.50  
Triple cooked chunky chips - £4.50

### Desserts

£8.50  
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  
  
Selection of local and continental cheeses,\*  
chutney, grapes, celery, candied pecans and crackers £13.50

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.

\* £5 per person supplement applies to dinner inclusive guests. \*\* £10 per person supplement applies to dinner inclusive residents.

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