

The Brasserie Menu

Sample menu 2008

Bar snacks

Bread 2.50 Olives 2.00
Bread & olives 3.50 Spicy nuts & seeds 2.00

Starters & little dishes

Celeriac & apple soup 4.50
Grilled aubergine with buffalo mozzarella, pinenut & lemon dressing 6.00
Sardines Sicilian style crème fraiche & cucumber 6.50
Potted wild rabbit, parsley salad & grilled bread 6.00

Mains

Sun dried tomato, courgette & basil tart, sauté potatoes 9.50
Butternut squash, leek & rocket linguine with feta 9.50
Smoked haddock & dill risotto with a poached egg 10.50
Pollock with braised lentils & spinach 11.50
Spaghetti Bolognese 10.50
Chicken Basquaise*, mash and savoy cabbage 11.00

Puddings

Rhubarb, blood orange & mascarpone fool with shortbread 5.00
Apple crumble with Dorset cream 5.00
Custard tart 5.00
Chocolate pudding with cream 5.00
Mrs Kirkham's Lancashire cheese with apple & oat cakes 5.00
Petits fours 2.00

*A casserole of peppers, sweet paprika, red wine pancetta and tomatoes

The staple ingredients on the Bordeaux Quay menu are sourced from organic suppliers, growers, producers and farms in the West Country and the South West of England. All other ingredients come from suppliers whom we know and trust.

Most main course dishes are also available in child's servings at £5.00
An optional 10% service charge will be added to your bill

Bordeaux  Quay