



The Brasserie

Brasserie Menu



FOUR
PILLARS
HOTELS

COTSWOLD WATER PARK
With us, you're at home



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Appetisers

A selection of breads with a virgin olive oil & balsamic dip (v)	£2.95
Provençal marinated olives (v)	£2.95

To Start

	Small	Large
Freshly made soup of the day with rustic croutons and warm bread (v)	£4.95	
Minestrone soup topped with a Parmesan croute (v)	£5.25	
Smoked haddock & spring onion fishcake with home-made tartare sauce (Large served with creamed potatoes and fine beans)	£6.50	£11.95
Salmon gravadlax with celeriac remoulade, rocket salad and beetroot glaze (Large served with a selection of breads and olive oil)	£7.25	£12.95
Antipasti comprising of cured meats, chargrilled vegetables, olive tapenade and pitta bread	£5.95	£10.95
Marinated breast of pigeon with pancetta, black pudding, frizzy endives and a sherry vinaigrette	£6.75	
Ham hock terrine served with rocket salad and piccalilli	£6.95	

Pasta and Salads

	Small	Large
Caesar salad with cos lettuce, croutons, shaved Parmesan and Caesar dressing (v) Why not add chicken for an extra £1.00 (small) £2.50 (large)?	£4.95	£8.25
Rocket, Parma ham & feta cheese salad with a herb oil dressing and sun-blushed tomatoes	£5.95	£11.95
Potato gnocchi cooked in a tomato & basil sauce topped with rocket leaves and Parmesan shavings (v)	£5.95	£10.95
Penne pasta with pesto, olives and feta cheese topped with rocket leaves and Parmesan shavings (v)	£5.95	£10.95
Tagliatelle carbonara served in a white wine & cream sauce with bacon and mushrooms	£5.95	£10.95

To Follow

Roasted butternut squash & asparagus wrapped in filo pastry, oven baked and served with a pimento coulis (v)	£11.95
Portobello mushroom stuffed with stilton cheese, topped with a herb crust and served with a watercress, chicory & basil infusion (v)	£11.95
Battered fillet of haddock served with chips, peas and tartare sauce	£12.50
Poached salmon with a warm potato salad, spinach and a citrus sauce	£13.95
Pan-seared fillet of sea bass with herb mashed potato, ratatouille vegetables and a tomato & caper dressing	£14.95
Paupiette of lemon sole filled with spinach & prawns and served with mashed potato, shoestring leeks and butter sauce	£16.50
Corn-fed supreme of chicken with crushed new potatoes, a mixed bean fricassee and a thyme flavoured reduction	£14.50
Pan-fried duck breast served with violet mash, asparagus and a star anise reduction	£15.95
Pork fillet with potato rosti and garden vegetables served with a cider & sage jus	£13.95
Pan-fried calves liver served with bubble 'n' squeak, caramelised onions and a red wine jus	£13.25
Roast rump of lamb with fondant potato, green beans and tomato fondue	£15.95

Burgers

Chargrilled chicken burger: tender chicken fillet in a floured bap, garnished with tomato, onion and gherkin, served with home-made potato wedges and coleslaw	£12.50
Prime beefburger: from 'Jessie's of Cirencester' in a floured bap, garnished with tomato, onion and gherkin, served with home-made potato wedges and coleslaw	£12.50
Why not add your favourite toppings for only 95p each?: • Cheddar cheese • Stilton cheese • Bacon • Mushrooms	

From the Grill

Gloucester Old Spot pork cutlet served with dauphinoise potatoes, a selection of seasonal vegetables and an apple cider jus	£15.95
Chargrilled rump steak served with fresh thick-cut chips, grilled tomato and portobello mushroom	£14.95
Chargrilled rib-eye steak served with fresh thick-cut chips, grilled tomato and portobello mushroom	£18.95
Why not add your favourite sauce to any of the above for an extra £1.95 each?: • Green peppercorn • Port wine • Butter sauce • Creamy stilton	

Side Orders

• Rocket & Parmesan salad	• Bowl of chips
• Buttered new potatoes	• Creamed potatoes
• Dauphinoise potatoes	• Fondant potato
• Selection of seasonal vegetables	• Fine green beans
• Tomato & red onion salad	• Mixed salad
All £2.95 each.	

Dessert

A selection of sorbets and ice creams served in a wafer basket	£4.95
Tropical fresh fruit salad served with or without pouring cream	£4.95
Fresh berry pavlova with seasonal berries, Chantilly cream and fruit coulis served in a meringue nest	£5.50
Burnt lemon tart with raspberry compote and clotted cream	£5.75
Chocolate flaming crème brûlée served with a parmiere biscuit	£5.95
Tiramisu with mascarpone cheese, sponge finger, coffee essence and cocoa	£5.95
Treacle tart served with apple sorbet and calvados syrup	£5.95
Brioche bread & butter pudding with clotted cream and apricot sauce	£5.95

Cheese and Biscuits

Exmoor Blue, Black Wax Cheddar, Cornish Yarg, Cerney Goat's Cheese, Somerset Brie, Camembert

All served with savoury biscuits, celery, grapes and apple chutney. Choose three cheeses for £6.95 or try all six for £9.95.

Hot Beverages

Café americano with or without milk	£2.50 per cup	
Espresso	£2.00 per cup	£2.95 double
Pot of filter coffee	£2.95 per person	
Cappuccino	£3.25 per cup	
Café latte	£3.25 per cup	
Hot chocolate	£3.25 per cup	£3.75 with cream
Pot of breakfast blend tea	£2.95 per person	

Choice of infused teas also available. Please ask your server.

(v) Denotes suitable for vegetarians.

All prices are inclusive of VAT at current rate, but exclude service, which is at your discretion.

Please speak with a Manager if you have any questions regarding allergies or GM foods.

Dinner inclusive guests may choose up to the value of £22.50 within your rate. Any additional spend will be charged.