



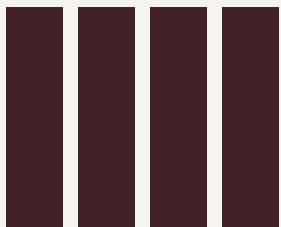
Brasserie&Bar

Brasserie Menu



FOUR
PILLARS
HOTELS
WITNEY

With us, you're at home



Brasserie & Bar

Brasserie Menu

Appetisers

Selection of breads: onion baguette, sundried tomato baguette and chorizo bastoncini served with olive tapenade and an olive oil and balsamic dip

Hummus with Ciabatta (V)

Green and black olives (V)

Sun-blushed tomatoes (V)

Pan fried chorizo served warm

Why not order a selection of appetisers whilst you look at the menu? £1.95 Each

To Start

Freshly made soup of the day with crispy croutons

Mixed melon platter with mango and passion fruit syrup (V)

Home made cod and prawn fishcake with caper and chive mayonnaise on a bed of mixed leaves (Supplement £2.95)

Mussels bound in a garlic cream sauce served in a pastry case

Tian of plum tomato, aubergine and mozzarella with a pesto dressing (V)

Warm chorizo and bacon salad with sun blushed tomatoes and balsamic reduction (Supplement £2.95)

Rustic pork pâté with onion marmalade and Melba toast

Parma ham, tomato and artichoke bruschetta

Traditional smoked salmon with capers, lemon and brown bread and butter (Supplement £3.25)

Smoked mackerel parfait with a beetroot and apple salad

Char-grilled vegetable salad with a balsamic dressing (V)

Potted wild rabbit with a pear chutney and toasted wholemeal bread (Supplement £3.95)

Chicken, spinach, mushroom and goat's cheese roulade sliced on a bed of rocket leaves with French dressing

To Follow

Poached chicken fillet served with a mushroom and tarragon sauce

Roasted Mediterranean vegetable tart topped with goat's cheese and pesto dressing (V)

Pan fried pork chop with spicy apricot chutney and thyme gravy

Char-grilled chicken Caesar salad with baby gem lettuce, Parmesan shavings and croutons

Rich beef and red wine casserole topped with a puff pastry lid

Pea and courgette risotto infused with mint oil served with side salad and garlic bread (V)

Braised lamb shank with dauphinoise potato, celeriac puree and mint sauce (Supplement £4.95)

Prawn and avocado salad finished with lemon and dill crème fraîche garnished with confit tomatoes

Gloucester old spot sausages on bed of spring onion mash with a caramelised apple and red wine sauce

Baked salmon fillet with a delicate lemon and herb butter sauce

Confit duck leg with honey and whole grain mustard sauce

Char-grilled tuna steak topped with pineapple and avocado salsa

Wild mushroom, spinach and leek tossed with Verdi tagliatelle finished in a herb cream sauce served with side salad and garlic bread (V)

Fillet of sea bass with garlic mash, creamed leeks and mussel sauce (Supplement £5.25)

All main courses are served with vegetables and potato dish of the day unless otherwise stated.

From the grill

Butterflied chicken breast drizzled with garlic butter, served with country chips

Char-grilled rump steak with grilled tomato, field mushrooms and country chips (Supplement £4.25)

Char-grilled rib eye steak with grilled tomato, field mushrooms and country chips (Supplement £6.95)

Why not add your favourite sauce to any of the above for an extra £1.95 each?

• Caramelised red onion • Diane sauce • Creamy stilton • Pink peppercorn

Side Orders

• Rocket and Parmesan salad

• Tomato, basil and red onion salad

• Onion rings

• Fine green beans

• Garlic bread

• Chips

• Creamed potatoes

• Garlic chips

• Dauphinoise potatoes

All £1.95 each.

Desserts

A selection of ice creams or sorbets

(Vanilla, chocolate, strawberry or mango, lemon, blackcurrant)

Iced mango parfait with fruit coulis

A selection of cheese and biscuits served with grape chutney (Cheddar, Brie and Stilton)

White chocolate cheesecake with orange and cinnamon syrup (Supplement £2.25)

Strawberry, kiwi and mango shortbread tower

Lemon posset with shortbread biscuits

Warm sticky toffee pudding with toffee sauce and vanilla ice cream (Supplement £1.95)

Eton mess with raspberry coulis

Duo of chocolate bavaois with orange syrup

Indulge in a trio of mini desserts (Supplement £2.25)

Rich chocolate tart with crème anglaise

Seasonal fresh fruit salad

Chef's choice cheese and biscuits served with grape chutney

(Oxford Isis, White Stilton and apricot, Gruth dhu goat's cheese)

(Supplement £4.95 or £6.95 with glass of Cockburn's Ruby Port)

Why not enjoy your sweets with a dessert wine: Bin 47 **Chateau Loupiac Gaudiet Loupiac** 2004/2005 - £6.50 per 125ml glass

Hot Beverages

Café Americano		£2.50 per cup
Espresso	£2.50 per cup	£3.25 double
Cafetière of coffee		£2.25 per person
Cappuccino		£2.95 per cup
Café latte		£2.95 per cup
Hot chocolate	£2.95 per cup	£3.20 with cream
English breakfast blend tea		£2.50 per person
Choice of Twining's infused teas		£2.50 per cup
Irish coffee with Jameson		£5.10 per cup
Calypso coffee with Tia Maria		£5.10 per cup
French coffee with Courvoisier V.S.		£5.10 per cup
Italian coffee with Amaretto		£5.10 per cup
Baileys Coffee		£5.10 per cup

Digestives

Remy Martin V.S.O.P	£4.40
Courvoisier V.S	£3.10
Tia Maria	£3.10
Baileys	£3.30
Amaretto Disaronno	£3.10
Grand Marnier	£3.10
Cockburn's Port	£2.80
Warres Otime 10 Years old Port	£4.20

(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 three courses excluding drinks or supplemented dishes.

Three course dinner £22.95, Two course dinner £18.95 or Main course for £13.50