



The Brasserie

Brasserie Menu



FOUR
PILLARS
HOTELS

COTSWOLD WATER PARK

With us, you're at home



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To Start

	Small	Large
Provençal marinated olives (v)	£2.95	
Freshly made soup of the day with rustic croutons (v)	£4.95	
Carpaccio of beetroot with Crottin goat's cheese, glazed pear and baby shoots (v)	£6.75	
Crab bisque topped with sour cream and rustic croutons	£5.95	
Salmon & dill fishcake bound with crème fraiche and served with tartare sauce and lemon (Large served with green beans and mashed potato)	£6.50	£11.95
Smoked salmon platter with capers and a lemon dressing (Large served with a selection of breads and olive oil)	£7.95	£12.95
Antipasti comprising of cured meats, chargrilled vegetables, olive tapenade and pitta bread	£5.95	£10.95
Duck & baby leek terrine served with melba toast, red onion chutney and beetroot glaze	£7.50	
Flaked ham hock with a walnut crouton, 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	£8.95
Potato gnocchi cooked in a tomato & basil sauce topped with rocket leaves and Parmesan shavings (v)	£5.95	£11.95
Penne pasta with mushrooms, thyme and a creamy white wine sauce topped with rocket leaves and Parmesan shavings (v)	£5.95	£11.95
Smoked chicken and mango salad with mixed endives and a raspberry vinaigrette	£5.95	£11.95
Rocket, Parma ham and feta cheese salad with a herb oil dressing and sun-blushed tomatoes	£5.95	£11.95
Beef meatballs cooked in a tomato sauce served with spaghetti and topped with Parmesan shavings	£5.95	£11.95

To Follow

Plum tomato & courgette tart tatin with a summer endive salad and red pesto dressing (v)	£11.95
Portobello mushroom stuffed with Mediterranean vegetables & mozzarella cheese served with toasted ciabatta and dressed with a watercress, chicory & basil infusion (v)	£11.95
Battered fillet of haddock served with chips, garden peas and tartare sauce	£12.95
Poached salmon with sautéed potatoes and asparagus, finished with a lemon butter sauce	£13.95
Seared fillet of seabass served with crushed herb potatoes, wilted baby gem lettuce and a fresh tomato & red onion salsa	£14.95
Paupiette of plaice filled with spinach, prawns and a salmon mousse, served with mashed potato, shoestring leeks and butter sauce	£16.95
Corn-fed supreme of chicken with crushed new potatoes, mixed bean fricassee and a thyme flavoured reduction	£14.95
Pan-fried duck breast accompanied with dauphinoise potatoes and spinach in a red wine & star anise reduction	£15.95
Herb crusted fillet of pork with fondant potato, green beans and thyme jus	£13.95
Roast rump of lamb with dauphinoise potato, ratatouille and a redcurrant jus	£15.95
Braised shin of beef on a bed of mashed potato with green beans in a rich pan gravy	£14.95

Burgers

Chargrilled chicken burger: tender chicken fillet in a floured bap, gamished with tomato, onion and gherkin, served with home-made potato wedges and coleslaw	£12.95
Prime beefburger: from 'Jessie's of Cirencester' in a floured bap, gamished with tomato, onion and gherkin, served with home-made potato wedges and coleslaw	£12.95
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 rustic chips, grilled tomato and portobello mushroom	£14.95
Chargrilled rib-eye steak served with rustic 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	• Sautéed potatoes
• 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
Lemon cheesecake, crème fraiche and blackberry coulis	£5.50
Tiramisu served with a coffee anglaise	£5.75
Flaming crème brûlée studded with raspberries and accompanied with a macaroon finger	£5.95
Rich chocolate cake served warm in a chocolate sauce with clotted cream ice cream	£5.95
Breton biscuit with pastry cream and fresh raspberries	£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.

Why not compliment your cheeses with a glass of our Cockburn's Fine Ruby Port for just £3.70?

Hot Beverages

Caffè 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	
Caffè latte	£3.25 per cup	
Flat white	£2.50 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.

Game and poultry dishes may contain pieces of shot.

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.

For parties of 10 or more we recommend you order from the daily menu. Larger groups wishing to order from the Brasserie menu will need to order in groups of no more than 10 people.