

# THE SPA BRASSERIE

## BREAKFAST ~ Tuesday to Sunday ~ 9.30am to 11.30am

Country House breakfast	
<i>grilled sausage, bacon, tomato, flat cap mushroom, black pudding, hash brown, eggs your way</i>	12.5
Vegetarian breakfast	
<i>grilled vegetarian sausage, tomato, hash brown, flat cap mushroom, baked beans, eggs your way</i>	10.5
Toasted poppy seed bagel ~	
<i>Bacon, poached egg, hollandaise</i>	10
<i>Spinach, poached egg, hollandaise</i>	9.5
<i>Smoked salmon, poached egg, hollandaise</i>	10
<i>Crushed avocado, poached egg, hollandaise</i>	9.5
Grilled bacon brioche bun	
<i>hash browns</i>	6.5
Grilled sausage brioche bun	
<i>hash browns</i>	6.5
Homemade granola	
<i>Greek yoghurt, soft fruits</i>	5.5

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## LIGHT BITES ~ Tuesday to Saturday ~ 12pm to 2.30pm

### SANDWICHES

*served on white / brown bloomer, dressed leaves*

<i>Roasted ham, mustard, pickle</i>	8
<i>Free range egg, watercress</i>	7
<i>Tuna, cucumber</i>	7
<i>Smoked salmon, cream cheese, olives</i>	8

### SOURDOUGH TOAST

*served with dressed leaves*

<i>Bacon, brie, cranberry</i>	9
<i>Chicken, bacon, Swiss cheese</i>	9
<i>Grilled vegetables, beetroot hummus</i>	8

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French fries	4
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## BRASSERIE LUNCH MENU ~ Tuesday to Saturday ~ 12pm to 2.30pm

### STARTERS

Chef's soup of the day <i>crusty bread, Durham butter</i>	7.5
Salmon and prawn platter <i>lemon mayonnaise and herb salad</i>	9.5
Rabbit and ham hock terrine <i>ham hock and rabbit, leek emulsion, toasted sour dough</i>	11.5
Goats cheese and potato presse <i>pear, filo crisps</i>	10.5

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### PLATTERS ~ *starter for two / main course for one*

<i>Continental meats, local &amp; British cheeses, marinated vegetables, rocket, crusty bread</i>	22
Seafood - <i>oak-smoked salmon, picked crab, crayfish, tempura king prawns, peppered mackerel rilletes mixed salad, lemon, mayonnaise, crusty bread</i>	22
Vegetable - <i>marinated vegetable meze, hummus, local cheeses, mixed salad, crusty bread</i>	18
Ploughmans – <i>terrine, mixed meats, pickle, cheese, pork pie, salad and crusty bread</i>	22

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### MAIN COURSES

Pan-roasted cod loin <i>salt and vinegar terrine, crushed peas, samphire, curry sauce, scraps</i>	20
Pan-fried sirloin <i>French fries, rocket salad, peppercorn sauce</i>	23.5
Pan roasted chicken breast <i>bacon, wild mushroom, chive and a thyme jus</i>	20
Rigatoni pasta <i>wild garlic, pistachio pesto</i>	16
Lamb and mint burger <i>on toasted brioche, tzatziki, skin on fries and side salad</i>	20

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### DESSERTS

Sticky toffee pudding <i>toffee sauce, popcorn, vanilla ice cream</i>	10
Chocolate and hazelnuts tart <i>chantilly cream, tuille</i>	10
Lemon cheesecake <i>with meringue and raspberry sorbet</i>	10
Selection of local and British cheeses <i>fruit loaf, celery, grapes, quince jelly, sourdough crackers</i>	12