

# The Brasserie

@ Tankersley Manor

## STARTERS

**Tomato and Boccocini Salad (V)**  
Pesto Dressing, Fresh Basil Leaves, Toasted Focaccia  
£6.00

**Chef's Soup of the Day (V)**  
£5.50

**Smoked Mackerel and Prawn Tian**  
Horseradish Foam  
£6.50

**Chicken, Bacon and Boiled Hen's Egg Salad**  
Honey Mustard Dressing  
£6.00

**Chicken Liver Pate**  
Red Onion Marmalade, Toasted Brioche, Herb Oil  
£6.95

**Field Mushrooms in a Garlic Cream Sauce**  
Toasted Brioche  
£6.00

**Classic Prawn Cocktail**  
Brown Bread and Butter, Wedge of Lemon  
£6.95

**Battered Halloumi Bites (V)**  
Spicy Relish  
£6.50

## GRILL SECTION

**Tankersley Burger**  
Toasted Bun, Relish, Fries and Onion Rings  
£15.00

*Add a stacker - Burger or Chicken Breast with Bacon & Cheese*  
£5.00

**Halloumi and Portobello Mushroom Burger**  
Toasted Bun, Relish, Fries and Onion Rings  
£15.00

*Add to your Burger - Crispy Bacon, Cheese, Blue Cheese, Fried Egg*  
£1.00 Each

**Harissa Rubbed Chicken Breast**  
Warm Flat Bread, Salsa and Sour Cream, Sweet Potato Fries  
£16.50

## Pork Mixed Grill

Ribs, Sausage, Black Pudding, Gammon Steak, Vine Tomato, Chips and English Mustard  
£16.50

## Hand Cut Sirloin Steak

Grilled Beef Tomato, Onion Rings, Thick Chips  
£19.50

## Steak and Frites

5oz Dukesmore Minute Sirloin Steak with Skinny Fries  
£15.00

## Sauces

Peppercorn, Béarnaise, Yorkshire Blue Cheese, Chasseur  
£2.50

## MAIN COURSES

**Beer Battered Fish and Chips**  
Mushy Peas and Chef's Tartar Sauce  
£14.00

**Roast of the Day**  
Roasted Potatoes, Panache of Vegetables, Yorkshire Pudding and Gravy  
£16.50

**Homemade Steak and Black Sheep Ale Pie**  
Buttered Mash Potato, Peas, Carrots and Rich Gravy  
£15.00

**Escalope of Chicken**  
Potato Croquette, Braised Leeks in White Wine Cream  
£16.50

**Mushroom Risotto (V)**  
Parmesan and Truffle Oil  
£13.50

**Artichoke, Chickpea and Sweet Potato Tagine (V)**  
Savoury Cous Cous and Flatbread Strips  
£13.50

**King Prawn Linguini**  
Chilli Tomato Sauce and Garlic Bread  
£17.00

**Classic Chicken Caesar Salad**  
With or without Anchovies  
£13.50

**Beef Chilli**  
With Wild Rice, Tacos and Sour Cream  
£15.00

## SIDES

Skinny Fries  
Thick Chips  
Sweet Potato Fries  
Buttered Mash Potato  
Panache of Vegetables  
Sautéed Mushrooms  
New Potatoes  
Beer Battered Onion Rings  
Mixed Salad  
Rocket and Parmesan Salad  
Garlic Bread

£3.75 Per Side Dish or 3 Side Dishes for £9.00

## SWEETS

**Raspberry and Vanilla Cheesecake**  
Macerated Berries  
£7.50

**Sticky Toffee Pudding**  
Vanilla Ice Cream, Butterscotch Sauce  
£6.50

**Dark and White Chocolate Cookies**  
Vanilla Ice Cream, Hot Chocolate Sauce  
£6.50

**Banoffee Torte**  
Chocolate Sauce  
£7.50

**Orange Crème Brûlée**  
Ginger Biscuits, Chocolate Ice Cream  
£6.50

**Lemon Panna Cotta**  
Mint Syrup  
£7.00

**Honey and Praline Parfait**  
Honeycomb Shards  
£7.00

**Yorkshire Cheese Board**  
Savoury Biscuits, Grapes, Celery, Chutney  
£9.00

## SPECIALS

Please ask your server for our daily specials

# Brasserie Wine List

## WHITE WINES

	175ml	250ml	Bottle
<b>Da Luca Pinot Grigio, Italy</b> Bright, fruity and fresh with a touch of pear	£9.00	£10.00	£29.00
<b>Durbanville Hills Chardonnay, South Africa</b> Close to the ocean and up the hills, this is fresh and vibrant with toasty vanilla flavours	£6.75	£9.75	£28.00
<b>Le Bosq Blanc, France</b> Zesty, zingy with hints of passionfruit flavours	£5.50	£8.00	£23.00
<b>Dashwood Sauvignon Blanc, Marlborough, NZ</b> Mouth-watering and succulent, aromatic and fruity. Bursting with tropical fruit	£8.50	£12.00	£35.00
<b>Flagstone Noon Gun, South Africa</b> Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice	£6.25	£9.00	£26.00
<b>Kleine Zalze Sauvignon Blanc, South Africa</b> Bursting full of zesty grapefruit and lime flavours with a hint of tropical fruit. Dynamic and snappy	£7.50	£10.75	£31.00
<b>Cuvee des Vignerons Blanc, France</b> A crisp and refreshing blend with citrus and apple notes			£20.00
<b>Sancerre, La Graveliere, Joseph Mellot, France</b> Tantalisingly fresh and fruity Sauvignon Blanc with citrus and mineral notes			£44.00
<b>Macon-Villages, Bouchard Aine &amp; Fils, France</b> An elegant and sophisticated Chardonnay from Burgundy. Creamy, fresh and citrusy with ripe fruit			£37.00

## ROSE WINES

	175ml	250ml	Bottle
<b>Antonio Rubini Pinot Grigio Rose, Italy</b> Elegant and delicate dry Rose showing soft strawberry and cranberry fruit with a soft creaminess	£6.75	£9.75	£28.00
<b>Vendange White Zinfandel, USA</b> Deliciously refreshing with unashamedly sweet strawberry fruit flavours	£6.00	£8.50	£25.00

## RED WINES

	175ml	250ml	Bottle
<b>Altoritas Merlot, Chile</b> Smooth, soft and full of blackberry plum fruit flavours	£5.50	£8.00	£23.00
<b>Short Mile Bay Shiraz, Australia</b> Rich and fruity with black cherry fruit and peppery notes	£6.50	£9.25	£27.00
<b>Granfort Cabernet Sauvignon, France</b> Charming and rich, full of blackcurrant fruits	£6.50	£9.25	£27.00
<b>Vina Pomal Centenario Rioja Crianza, Spain</b> Winston Churchill's Rioja of choice! Ripe and fruity with creamy black fruit flavours	£8.00	£11.25	£33.00

## RED WINES *cont.*

	175ml	250ml	Bottle
<b>Waipara Hills Pinot Noir, New Zealand</b> Seductive, smooth and velvety with a lovely freshness	£9.00	£12.75	£37.00
<b>Durbanville Hills Pinotage, South Africa</b> South Africa's own grape variety! Fruity, warm and spicy with a smooth finish	£7.00	£10.00	£29.00
<b>Portillo Malbec, Argentina</b> Bright and juicy with blackberry fruit and a spicy finish	£7.50	£10.75	£31.00
<b>The Guv'nor, Spain</b> A no nonsense multi regional blend bursting with ripe berry fruit flavours	£6.00	£8.50	£25.00
<b>Cuvee des Vignerons Rouge, France</b> A delightfully fruity Southern French blend with berry fruit and a hint of spice			£20.00
<b>Fleurie Chateau de Fleurie, Domaine Loron, France</b> The Queen of Beaujolais! Light bodied but very fruity and full of flavour			£39.00

## CHAMPAGNE

	Bottle
<b>Lanson Pere et Fils, Brut, France</b> Distinctly crisp and zesty. Elegant fruit on the finish with plenty of freshness	£52.00
<b>Lanson Brut Rose, France</b> Delightfully dry and elegant with whispers of summer fruit	£65.00

## SPARKLING WINE

	125ml	Bottle
<b>Da Luca Prosecco, Italy</b> Vivid and fruity with light pear and apple fruit	£5.75	£34.00
<b>Gancia Pinot di Pinot Rose, Italy</b> Light and gentle bubbles with hints of strawberry and cherry	£6.50	£37.00

### ADDITIONAL INFORMATION

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish.

Guests who are on an inclusive three course dinner have an allocation of £28.00 per person.

Allocations do not include drinks and charges will be made should extra charges be incurred.

We would request that anything taken over this amount be settled in the restaurant either by a room charge or cash/card payment.

(v) - Vegetarian