



Brasserie Menu

Sharing Plates

- Bread Selection & Olives, Feta Cheese, Balsamic & Houmous £5.95/£9.00 (v)
Fish Platter – Oak Smoked Salmon, Brixham Crevettes, Smoked Trout Paté & House Bread £10.50/£15.95
Stirrups Famous Nachos – Cheddar, Homemade Guacamole, Salsa & Sour Cream £7.00/£12.00 (v)

(Fixed Price Option: 2 courses – £23.00 / 3 courses – £27.50)

Starters

- Roast Tomato, Pepper & Lemongrass Soup £6.50 (Gf – Gluten Free Bread)
Chicken & Gressingham Duck Terrine, Picallili, Toasted House Bread £8.50
Stirrups Classic Prawn Cocktail, Melba Toast £8.50
Sweet Potato, Cashew & Apricot Chutney Tart, Crisp Herb Potatoes, Garlic Green Beans £7.50 (ve) (Gf)

Festive Mains

- Roast British Turkey, Chestnut Stuffing, Turkey Gravy & all the Trimmings £17.00
Roasted Lamb Rump, Cauliflower Puree, Dauphinoise Potato, Confit Pepper & Red Wine Jus £19.00 (Gf)
Maple Brined & Braised Beef Brisket, Oyster Emulsion, Roast Potatoes, Runner Beans £18.00 (Gf)
Pan Seared Sea Bass, Turmeric Potato, Green Beans, Baby Carrot, Beurre Blanc £17.50 (Gf)
Three Nut Roast, Chimichurri Sauce £16.50 (v)

Classics

- Proper Fish & Chips – Fresh Atlantic Cod, Steak Cut Chips, Tartar Sauce, Mushy Peas £15.50
Stirrups Homemade Beef Burger, Toasted Brioche Bun, Cheddar & Bacon, Frites £14.50
Breaded Scampi, Chips, Salad Garnish £12.50
Nasi Goreng with Fried Egg – Chicken £13.95 (Gf), Vegetable £10.95 (v) (Gf), King Prawn £16.50 (Gf)
Free Range Chicken Caesar Salad, Cos Lettuce, Croutons, Anchovies, Egg, Bacon, Parmesan £13.50
Cajun Salmon Nicoise, Green Beans, Olives, Tomatoes, Boiled Egg, Red Onions, Baby Potatoes £13.50 (Gf)
Thai Green Chicken Curry with Steamed Rice £14.50 (Gf)
10 o/z 28 Day Aged Ribeye Steak, Frites, Sauteed Mushrooms, Peppercorn Sauce £26.50 (Gf)
Homemade Vegan Pie, New Potatoes, Confit Pepper, Gravy (ve) £14.95

- Ciabattas:** Chicken Club with Bacon & Cheddar £7.95, Berkshire Cooked Ham & Mature Cheddar £7.95
Goats Cheese, Roasted Pepper & Walnut Pesto £7.95 (v) (Add Frites for £1.00)

Sides – £3.95 (v) (All Dishes excluding Bread, Chips & Frites are Gf)

- Buttered New Potatoes • Frites • Steak Cut Chips • Mixed Salad • Mixed Vegetables • Chilli & Garlic Broccoli • Garlic Bread •
Bread Selection

Please note small sharing platter is for 1 guest, Large is for 2 to 3 guests. Vegetarian = (v) Vegan – (ve) Gluten Free = (Gf). Vat is included at the prevailing rate. Please let us know if you have any dietary requirements. – a full list of Allergens can be provided upon request. Many dishes can be made Gluten Free on request. A discretionary service charge of 10% will be added to tables of 8 guests and over.



Festive Dinner Menu

(Fixed Price Option: 2 courses – £23.00 / 3 courses – £27.50)

Puddings

Warm Individual Christmas Pudding, Warm Brandy Sauce £6.95 (v)

Lemon Tart, Lemon Curd & Crème Fraiche £6.95

Caramel Crème Brulée, Oatmeal Biscuit £6.95 (v)

Homemade Chocolate Brownie, Orange Sorbet, Toasted Nuts & Fruits £6.95 (ve)

Raspberry Bakewell Tart, Vanilla Ice Cream, Raspberry Sauce £6.95 (v) (Gf)

Selection of Ice Creams & Sorbets £6.00 (v) (Gf)

Cheese & Biscuits:

Selection of British Cheese & Biscuits £8.50 (v)

Dessert Wine:

La Playa Late Harvest, Colchagua Valley 2013

125ml – £6.20 / Half Bottle £18.50

Coffee

Liquor Coffee (Baileys, Jamesons, Tia Maria) £4.80

Floater Coffee £3.50

Latte / Cappuccino Flat White/ Espresso £3.00

Double Espresso £3.50

We also hold a large selection of Liqueurs – please ask your server for details.

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