



Tel: 0113 234 3232

GLUTEN FREE MENU

STARTERS

Today's Soup... 5.75

Chicken Liver Parfait ~ with fruit chutney 7.25

Smoked Haddock Gratin ~ grain mustard and gruyere cheese 6.75

Mixed Leaf Salad ~ red wine poached pears, roquefort cheese and walnuts 6.50

Duck and Pistachio Terrine ~ cherry compote 7.75

Oxtail Risotto ~ aged parmesan and truffle oil 7.95

Home Cured Gravdax ~ golden beetroot 7.50

MAINS

Chicken Breast ~ celeriac purée, crisp pancetta and chicken jus 16.50

Pork Tenderloin ~ wrapped in Parma ham ~ red cabbage, caramelised apples and port sauce 15.95

8oz Yorkshire Sirloin Steak ~ field mushroom and red wine sauce 19.95

Confit Leg of Duck ~ Puy lentils, braised vegetables and red wine sauce 15.95

Cod ~ pea purée, broad beans and a tomato and basil dressing 16.75

Lamb Rump ~ spinach, butternut squash and lamb jus 18.75

Stuffed Portobello Mushroom ~ with goat's cheese, chopped nuts and herbs, on a butternut squash and wild mushroom risotto 13.75

Venison Haunch ~ spinach and Madeira sauce 18.95

Chateaubriand for 2 ~ served medium-rare ~ 16oz of prime Yorkshire fillet steak with hand-cut chips and red wine sauce 54.75

Side Plates

Hand-Cut Chips 3.00

Green Beans with Confit Shallots 3.00

Dauphinoise Potatoes 3.00

Peas with Bacon 3.00

Carrots with Honey and Thyme 3.00

Mixed Leaf Salad 3.00

PUDDINGS

Brasserie 44's Chocolate Fondue! ~ served with marshmallows and fresh fruit 5.95

Rum and Vanilla Panna Cotta ~ compressed apple and rum soaked raisins 5.95

Hazelnut Crème Brûlée 5.95

Fruit Salad 5.95

Selection of Cheeses ~ with grapes and home-made chutney 7.95

Kindly note a 10% discretionary service charge will be added to the total bill.
We operate an HMRC approved 'Tronc' scheme where everything we receive is distributed in full amongst the staff.

Opening times: Tues-Fri 12.00-2.00pm & 6.00-9.30pm Sat 1.00-3.00pm & 5.00-10.00pm