



Tel: 0113 234 3232

GLUTEN FREE MENU

STARTERS

Soup of the Day...5.50

Duck and Pistachio Terrine...cherry compote 7.25

Smoked Haddock Gratin...grain mustard and gruyere cheese 6.50

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

Home Cured Gravdax...golden beetroot salad 7.50

Oxtail Risotto...truffle oil and parmesan 7.95

MAINS

Roast Chicken Breast...wild mushroom and tarragon fricassée 16.50

Cod... cauliflower purée and toasted hazelnuts 16.75

Pork Stroganoff...basmati rice 14.50

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

Today's Vegetarian Dish...13.75

Confit Leg of Duck... bubble and squeak mash ~ port sauce 15.95

Lamb Rump... pea risotto, mint oil and red wine sauce 18.75

Venison Haunch... spinach and a blackberry compote ~ Madeira sauce 18.75

Chateaubriand for 2...served medium-rare ~ 16oz of prime Yorkshire fillet steak with hand-cut chips and red wine sauce 52.75

Side Plates

Hand-Cut Chips 3.00

Dauphinoise Potatoes 3.00

Carrots with Honey and Thyme 3.00

Green Beans with Confit Shallots 3.00

Peas with Bacon 3.00

Mixed Leaf Salad 3.00

PUDDINGS

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

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

Orange Crème Brûlée...5.95

Fresh Berries...sorbet 5.95

Selection of Cheeses...with grapes 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