

HEADLAM HALL

RURAL RETREAT

The Brasserie Menu

Freshly prepared food using quality ingredients, locally sourced when possible, for you to enjoy in this informal café setting.

Breakfast & Brunch served 9.30am-11.30am, Tuesday to Sunday

Country House Breakfast – grilled sausage, bacon, tomato, flat cap mushroom, black pudding, hash brown and eggs cooked to your liking £12.00

Vegetarian Breakfast – grilled vegetarian sausage, tomato, hash brown, flat cap mushroom, baked beans and eggs cooked to your liking £10.00

Toasted farmhouse muffin with a choice of the following....

Bacon, poached egg & hollandaise £9.50

Spinach, poached egg & hollandaise £9.00

Smoked salmon, poached egg & hollandaise £9.50

Crushed avocado, poached egg and hollandaise £9.00

Homemade granola with Greek yoghurt & soft fruits £5.00

Three rashers of bacon on a brioche bun with two hash browns £6.00

Two grilled sausages on a brioche bun with two hash browns £6.00

Menu continued overleaf....

Lunch served 12.00pm – 2.30pm, Tuesday to Saturday

Light Bites

| | |
|-------------------------------------------------------------------------------|-------|
| Bacon, brie & cranberry on toasted sourdough with dressed leaves | £9.00 |
| Chicken, bacon & Swiss cheese on toasted sourdough with dressed leaves | £9.00 |
| Grilled vegetables & beetroot hummus on toasted sourdough with dressed leaves | £8.00 |

Served on a white or brown bloomer with dressed leaves....

| | |
|-------------------------------------|-------|
| Roasted ham & mustard mayonnaise | £8.00 |
| Free range egg & watercress | £7.00 |
| Tuna & cucumber | £7.00 |
| Smoked salmon, cream cheese & olive | £8.00 |

| | |
|--------------------------|-------|
| French fries on the side | £4.00 |
|--------------------------|-------|

Starters

| | |
|----------------------------------------------------------------------|-------|
| Home made soup of the day with a crusty roll | £6.00 |
| Oak smoked salmon with freshwater prawns, citrus mayo & garden herbs | £9.00 |
| A salad of burrata cheese with heritage tomatoes, olives & basil | £9.00 |
| Duck liver parfait with seasonal fruits & toasted sourdough | £9.00 |

Platters (starter for 2 or main for 1)

| | |
|----------------------------------------------------------------------------------------------------------------------------|--------|
| Anti pasti - a selection of continental meats & marinated vegetables with rocket & crusty sourdough | £14.00 |
| Seafood platter – oak smoked salmon, picked crab, prawns, peppered mackerel & crevette with mixed salad & crusty sourdough | £14.00 |
| Vegetable meze – a selection of marinated vegetables with hummus, local cheeses, salad & crusty sourdough | £13.00 |

Mains

| | |
|----------------------------------------------------------------------------------|--------|
| Grilled fillet of seabream, sauteed potatoes, spinach, peas & white wine sauce | £15.00 |
| Smoked salmon linguine with herb bread | £13.50 |
| Wagyu beef burger with Swiss cheese, tomato, pickle, brioche bun & French fries | £16.00 |
| Roast breast of chicken with garlic, lemon, oregano & a Greek salad | £15.00 |
| Pan-fried sirloin of beef with French fries, rocket salad & café de Paris butter | £20.00 |
| Chef's dish of the day | £15.00 |

Desserts

| | |
|------------------------------------------------------------------|------------|
| Sticky toffee pudding, toffee sauce, popcorn & vanilla ice-cream | £7.00 |
| Limoncello tiramisu, lemon curd, white chocolate & matcha tea | £7.00 |
| Brandy snap basket with a selection of ice-cream and sorbets | £7.00 |
| Three local cheeses with sourdough crackers & chutney | £9.00 |
| We also have a selection of sweet treats from the counter | From £3.00 |

Please speak to a member of staff for information on allergens.