



BREW
STONE

- EST 2014 -

Beaujolais at Brewstone

November 18th 2021



2 courses £18 / 3 courses £22

Book your table now at www.brewstone.co.uk

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STARTERS

Chicken Liver Parfait marinated with brandy, mango chutney and crusty bread.

French Onion soup with grilled cheese.

Red pepper hummus with roast sweet potato, celery, toast and sweet potato crisps. (VV)

Smoked salmon, avocado and radish toast with fresh cheese, mustard, honey and dill.

MAINS

Pork Tenderloin with potato confit, black pepper sauce and spring Onions.

Salmon En Croute, creamy spinach, tartar sauce and cucumber and asparagus salad.

Coq au Vin, creamy mashed potato, mushrooms and glazed shallots.

Vegan butternut chickpea curry with basmati rice and poppadoms. (VV)

DESSERTS

Baileys and chocolate cheesecake. (V)

Seasonal fruit salad with raspberry sorbet. (VV)

Gluten-Free Vegan Chocolate and Cherry Cheesecake. (VV)

Lemon sorbet with coconut foam, sour apple and Kumquat. (V)

FROMAGE +£7 supplement

Selection of cheeses // Gorwydd, Manchego, Brie, Blue Stilton with walnuts, quince jelly and toast. (V)

COFFEE & MACAROONS +£7 supplement

Coffee, tea, herbal & fruit teas with a selection of Macarons, Vanilla, Pistachio, Raspberry, Caramel, Lemon and Chocolate.