



*“Welcome to our Brasserie. Feel relaxed, enjoy the atmosphere and let us now tempt you to our mouth watering dishes that consist of exciting modern English and fragrant Thai specialties. We pride ourselves in being able to prepare and cook everything from fresh on this menu in front of your eyes. The ingredients we use are seasonal and sourced from local suppliers. Our Beef and Lamb is reared by local farmers and our Chicken & Pork is reared on Free Range Farms within Staffordshire. Enjoy your experience and we hope to see you again in the near future.”*

**THE KIRK FAMILY**

### **OPENING TIMES**

#### **DINNER**

Monday – Thursday 6.30 – 9.00

Friday - Saturday 6.30 – 10.00



February - March  
**DINNER MENU**

**NIBBLES**

<b>Selection of Breads</b> <i>12 year aged Balsamic &amp; Olive Oil v</i>	<b>£3.95</b>
<i>A small cup of</i> <b>Fresh Olives.</b> <i>vg</i>	<b>£2.50</b>
<b>Thai Prawn Crackers</b>	<b>£2.50</b>
<i>Two pieces of</i> <b>Chicken Sesame Toast</b>	<b>£2.50</b>

**STARTERS**

<b>Red Lentil &amp; Pancetta Soup</b>	<b>£5.50</b>
<i>Welsh Rarebit Crouton, Bread and Butter.v</i>	
<b>Vietnamese Beef, Noodle and Spinach Soup</b>	<b>£5.50</b>
<i>A Vietnamese noodle broth that will make you "slurp" made with beef, Spinach Leaves &amp; mild aromatic flavours.</i>	
<b>Soy Roasted Quail</b>	<b>£7.50</b>
<i>Water Cress &amp; Red Cabbage Salad. Fried Quail Egg.</i>	
<b>Glazed Staffordshire Bosworth Ash Goats Cheese</b>	<b>£6.50</b>
<i>Goats Cheese Mousse, Pickled Walnuts &amp; Citrus Salad. c v</i>	
<b>Mussels cooked in Coconut,</b>	<b>£5.50</b>
<i>Lemongrass, Galangal, Lime Leaf, Coriander &amp; Basil. c</i>	
<b>Terrine of Chicken, Rabbit &amp; Pigeon</b>	<b>£6.50</b>
<i>Fig &amp; Cherry Chutney. Toasted Bread.</i>	
<b>Oriental Duck Three Ways</b>	<b>£7.50</b>
<i>Duck Spring Roll with Tamarind Fruit Dip; Shredded Duck Salad in Hoi Sin, Sesame; Duck &amp; Pancetta Steamed Dim Sum.</i>	

c= Suitable for celiac (check with waiter as some dishes are modified)

v = Suitable for vegetarians

vg = Suitable for vegans

£9 minimum charge per person if dining in the brasserie

2 course minimum Friday & Saturday



## MAIN COURSES

<b>Braised Staffordshire Packington Pork Belly</b> <i>Black Pudding, Bubble &amp; Squeak, Pig Cheek &amp; Prune Chipolata, Pork Scratching, Sage Jus.</i>	<b>£16.00</b>
<b>Local Reared Beef Fillet</b> <i>Beef Confit, Wild Mushrooms Gratin, Truffle Pomme Puree, Shallot Confit, Spinach, Madeira Sauce. c.</i>	<b>£19.95</b>
<b>Best End of Roaches Reared Lamb</b> <i>Hot Pot Potatoes, Braised Lentils, Rosemary Beignet, Port Sauce.</i>	<b>£19.95</b>
<b>Cod Braised In A Fragrant Spiced Fumet</b> <i>infused with citrus fruits, mixed spices and nuts. New Potatoes, Spring onions and Spinach. c.</i>	<b>£17.00</b>
<b>Thai Duck Curry</b> <i>Coconut, Tomato, Thai spices, Lemongrass, Lime Leaf, Ginger, Spring onion, Coriander and Thai Fragrant Rice. c</i>	<b>£17.50</b>
<b>Wok Beef Udon Noodles With Oyster Sauce,</b> <i>Pak Choi, Bean sprouts, Ginger, Garlic &amp; Toasted Sesame Seeds.</i>	<b>£15.00</b>
<b>Wild Mushroom &amp; Capsicum Wellington</b> <i>Creamed Spinach. v.</i>	<b>£12.00</b>

## EXTRA SIDES

<b>Roasted Root Vegetables</b>	<b>£3.00</b>
<b>Bamboo Steamer of Mixed Greens</b>	<b>£3.00</b>
<b>Curly Kale with Crispy Pancetta &amp; Rosemary</b>	<b>£3.00</b>
<b>New potatoes</b>	<b>£3.00</b>
<b>Homemade Chips</b>	<b>£3.00</b>
<b>Dauphinoise Potatoes. Sliced Potatoes in Cream and Cheese</b>	<b>£3.50</b>
<b>Creamed Mashed Potatoes</b>	<b>£3.00</b>
<b>Dressed Mixed Salad</b>	<b>£3.00</b>

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## GRILL

*All our meats are sourced from local farms in the Staffordshire & Derbyshire area. Please Support your local Farmer.*

**10oz Sirlion Steak. c** £17.95

**10oz Prime Rib Eye Steak. c** £18.50

**Grilled Chicken Breast. c** £11.95

*All the above are served with Roasted Tomato, Mushrooms & Homemade chips.*

*Why not add a Sauce?*

**Creamy peppercorn sauce. c** £2.00

**Diane Sauce c** £2.00

**Prime Beef Burger** *in a Bun with Monterey Jack Cheese, Salad, Gherkin, Tomato Burger Sauce, and homemade Chips.* £11.95

**Falafel Burger** *(spiced Chickpea) in a Bun with Melted Goats cheese, Salad and Tomato & Chilli Jam. vg* £10.95

**Grilled Cod Loin Fillet. c** £13.00  
*served with New Potatoes & Salad*

**Grilled Pork & Beef Sausage** £10.95  
*Made using local Reared Meat'  
Staffordshire Cheese Mash And Caramelized Onion Sauce.*

**Grilled Chicken Ceaser Salad** £10.95  
*Cos Lettuce, Tomatoes, Parmesan  
& Anchovy Dressing & Croutons*

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## DESSERTS

### **White Sesame Nougatine** **£5.95**

*Banana & Peanut Butter Mousse, Caramelised Bananas, Cocoa Syrup.*

Wine recommendation Stone Paddock Isabella Late Harvest

Semillon 125ml £7.50

### **Pineapple & Pink Peppercorn Tarte Tatin** **£6.50**

*Coconut Milk Sorbet. (10-15 min wait)*

Wine recommendation Moscato Passito, Araldica, Piemonte, Italy 125ml £3.50

### **Baked Vanilla Cheesecake** **£5.95**

*Caramelized Pecan Ice Cream.*

Wine recommendation Antique PX (Pedro Ximenex) 50ml £3.50

### **Assorted Sorbet** **£4.95**

*Chef's selection of home made Sorbets*

Wine recommendation Sauvignon Blanc Auslese, 125ml £4.60

### **Chocolate Fondue** **£5.95**

*Served in a fondue set with a load of goodies such as marshmallows, fruit and biscuits and can be served with a choice of liqueurs - Malibu, baileys, cointreau and amaretto (Orders of 2 or more will be served on 1 plate to share)*

Wine recommendation Noval Black Port 50ml **£3.00**

### **Flambé Cherry Jubilee** **£6.50**

*Traditional crepe with Black Cherries, liquor and brandy*

*Flambéed at the table by your waiter. Served with vanilla ice cream*

Wine recommendation Stone Paddock Isabella Late Harvest

Semillon 125ml £7.50

## CHEESES

### **Regional Cheese selection** **£6.75**

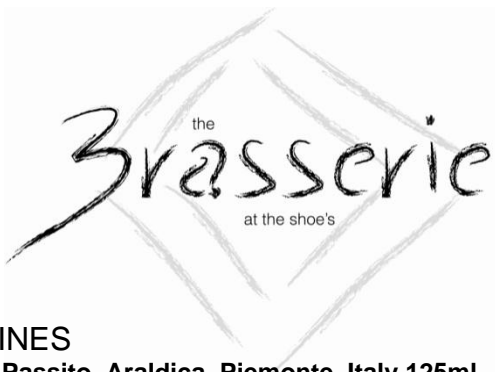
*Displayed on our Cheese Trolley; all served with selection of biscuits, salad and Homemade Fruit chutney*

### TEAS all served with home made Petit Fours **£2.80**

*Please ask to see our tea chest so you can savour the aromas of the different teas to help you make your choice*

### COFFEES all served with home made Petit Fours

<b>Coffee, Cappuccino, Latte</b>	<b>£2.80</b>
<b>Espresso</b>	<b>£2.55</b>
<b>Hot Chocolate topped with cream</b>	<b>£2.80</b>
<b>Hot Chocolate &amp; Preferred Liqueur</b>	<b>£5.20</b>
<b>Irish / Gaelic Coffee (Irish Whiskey)</b>	<b>£5.20</b>
<b>Jamaican Coffee (Rum)</b>	<b>£5.20</b>
<b>Calypso Coffee (Tia Maria)</b>	<b>£5.20</b>
<b>Caribbean Coffee (Half Tia Maria &amp; Half Rum)</b>	<b>£5.20</b>



## SWEET WINES

- Moscato Passito, Araldica, Piemonte, Italy 125ml** **£3.50**  
 Unctuous and rich yet always refreshing with cool fruit characters of elderflower, honeyed peach, lemon and chamomile. Perfect with citrus desserts, cakes and fantastic with blue cheese.
- Sauvignon Blanc Auslese, 125ml** **£4.60**  
**Sepp Moser, Austria**  
 A fresh and lively dessert wine; bright yellow in colour with characteristic Sauvignon aromas - elderflower / herbs - leading to an elegant palate in which the sweetness is beautifully balanced by acidity.
- Stone Paddock Isabella Late Harvest Semillon 125ml** **£7.50**  
 A wonderfully textured sweet wine with great elegance and appeal. Aromas of dried plums and apricots with orange peel and floral notes are dominant on the nose. The palate is soft and mouth-filling with flavours of mandarin, peaches and cream, with slight honeyed characters and hints of toasty vanilla oak.
- Antique PX (Pedro Ximenex) 50ml** **£3.50**  
**Fernando et Castilla, Spain**  
 This weird, dark, mysterious, mahogany-hued wine is hypnotic, ever-so-slightly-hallucinatory and unbelievably intoxicating. Happy, smiley and dare I say it, giggly, this is a dreamy, smooth, coffee, raisin, walnut and Christmas spice wine.

## PORTS (50ml)

- Noval Black **£3.00**  
 Noval 10 Year Old Tawny **£3.50**  
 Krohn Colheita Vintage (please ask for currant vintage) **£4.50**

## NIGHT CAPS

- Optic Brandy (25ml) **£2.10**  
 Hennessy XO **£7.00**  
 Remy Martin XO **£7.00**  
 Remi Martin VSOP **£3.75**  
 Janneau armagnac **£3.90**  
 Hine signature **£6.00**  
 Baileys (50ml) **£2.60**  
 Benadictine (25ml) **£2.30**  
 Tia Maria (25ml) **£2.30**  
 Cointreau (25ml) **£2.30**  
 Cherry brandy (25ml) **£2.30**  
 Grand marnier (25ml) **£2.30**  
 Glayva **£2.30**  
 The Glenlivet (12yrs) **£2.40**  
 Talisker (10yrs) **£2.40**  
 Oban (14yrs) **£2.80**  
 Dalwhinny (15yrs) **£2.80**  
 The Macallan (10yrs) **£2.80**  
 Highland Park (12yrs) **£2.80**  
 Cragganmore (12yrs) **£2.80**  
 Lagavulin (16yrs) **£2.80**  
 Jamesons, J Daniels, Black bush, Jim Beam, Canadian Club **£2.25**



## CHILDREN'S MENU

*We welcome well behaved Children into our Brasserie,  
but we do ask that parents keep children under control  
and to respect other diners*

<b>Fish fingers served with chips &amp; Peas</b>	<b>£7.70</b>
<b>Chicken Nuggets served with chips &amp; Peas</b>	<b>£7.70</b>
<b>Beef Burger served with chips &amp; Peas</b>	<b>£7.70</b>
<b>Sausages served with chips &amp; Peas</b>	<b>£7.70</b>
<b>Children's Roast from the Carvery</b>	<b>£9.70</b>
<b>Children's Sweet and Sour Noodles</b>	<b>£7.70</b>

*All meals are served with ice cream for dessert*