
BRASSERIE

RESTAURANT

Bowls

CAESAR SALAD	14.95
Parmesan cheese, croutons, anchovies and Caesar dressing (995 Kcal)	
<i>Add grilled chicken breast 4.00</i>	
<i>Add grilled salmon & egg 5.00</i>	
SWEET POTATO, CHICKPEA & FETA (V)	13.95
Mixed leaves, rocket, spinach, cherry tomatoes, roasted pepper, toasted pumpkin seeds (1101 Kcal)	
<i>Add grilled chicken breast 4.00</i>	
<i>Add grilled halloumi 4.00</i>	
KATSU CHICKEN BOWL	15.95
quinoa, baby gem lettuce, egg, edamame, avocado, kimchi and peanut dressing (1295 Kcal)	

Sides & Sauces

SKIN ON FRIES (V/GF)	4.50
CHUNKY CHIPS (V/GF)	4.50
CRISPY ONION RINGS	4.50
HOUSE SALAD	4.50
BUTTERED GREEN BEANS	4.50
GARLIC MASH POTATO	4.50
BEARNAISE SAUCE	4.50
PEPPERCORN SAUCE	4.50

Desserts & Hot Drinks

BISCOFF CHEESECAKE (V)	8.95	CAFE LATTE	3.05
Light and creamy with a golden biscuit base			
BLUEBERRY FRANGIPANI TART (V)	8.95	CAPPUCCINO	3.05
Cheshire farm clotted vanilla ice cream, maple glaze			
CHOCOLATE BROWNIE (V)	8.95	FLAT WHITE	3.05
Chocolate sauce and Bueno hazelnut ice cream with chocolate pieces			
STICKY TOFFEE PUDDING (V)	8.95	AMERICANO	2.80
Toffee sauce and Cheshire farm honey comb ice cream			
LEMON POSSET (V)	8.95	ESPRESSO	1.95
Raspberries and homemade shortbreads			
CHEESE SELECTION (V)	11.95	HOT CHOCOLATE	3.05
A selection of British and continental cheeses, grapes, quince jelly, crackers			

Please inform a member of team if you have any allergies or dietary requirements. We will be happy to advise which dishes are suitable, but we cannot guarantee the absence of traces of nuts and other allergens.
V=Vegetarian, GF=Gluten free, DF=Dairy free, VG= Vegan

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Appetiser

WARM BAKED SOURDOUGH (V) Salted English butter (481 Kcal)	4.50
MARINATED OLIVES (VG) Fresh lemon & extra virgin olive oil(213 Kcal)	4.75
HARISSA HUMMUS (V/VG) Rosemary and garlic flatbread (551 Kcal)	7.95

Starters

SOUP OF THE DAY (V) Warm crusty bread (528 kcal)	7.25
BAKED CAMEMBERT (V/GF) Cranberry relish, warm sourdough (622 kcal)	9.50
SLOW-COOKED MEATBALLS Pork and Beef meatballs in a rich tomato sauce, fresh Pecorino cheese shavings and olive sourdough (426 kcal)	9.95
ROSS ON WYE SMOKED SALMON Pickled fennel and cucumber, shallots, herb cream cheese (212 kcal)	9.95
BEETROOT CARPACCIO (V/VG) Tricolour beetroot, rocket and truffle goats cheese (178 kcal)	8.50
GARLIC MUSHROOM BRUSCHETTA (V) Creamed stilton sauce and rocket leaf (775 kcal)	9.95
SALT & PEPPER SQUID Chilli, spring onions & saffron lemon dressing (595 kcal)	9.50
CREAMY CHORIZO CROQUETTES Served with garlic aioli (367 kcal)	8.95

Mains

CLASSIC FISH & CHIPS Minted pea puree and tartar sauce (1456 Kcal)	19.95
PAN ROASTED CHICKEN SUPREME Summer vegetable medley, cheddar and chive mustard mornay (1162 Kcal)	19.00
COD ROMESCO Patatas bravas, garlic spinach and romesco sauce (1213 Kcal)	26.00
BRAISED BEEF SHORT RIBS Borettane onions, tender stem broccoli, garlic mash potatoes with a sticky balsamic beef jus and crispy shallots (1431 kcal)	27.00
KING PRAWN & CHORIZO PENNE Garlic and chilli king prawns, chorizo, rich tomato ragu with parmesan shavings (1652 kcal)	21.00
28-DAY AGED SIRLOIN STEAK Roasted tomato, mushroom, rocket, skin on fries (1326 kcal)	25.00
10OZ RIB EYE STEAK Roasted tomato, mushroom, rocket, skin on fries (1517 kcal)	27.00
GRILLED GAMMON STEAK Fried egg, pineapple & chunky chips (1452 kcal)	18.50
GRILLED SALMON FILLET Crushed herb potato cake, buttered green beans, chimichurri sauce (1552 kcal)	18.50
THE PLAZA BURGER (GF OPTION) Tomato, lettuce, bacon, gherkins, Monterey Jack cheese, onion rings, club sauce and skin on fries (1452 kcal)	18.95
THE VEGAN PLAZA (VG)(GF OPTION) Vegan patty, tomato, lettuce, gherkins, vegan cheese, relish and skin on fries (1326 kcal)	17.95
WILD MUSHROOM RISOTTO (V) Wild mushrooms, parmesan & rocket (1162 Kcal)	16.50
VEGETABLE TAGINE TART (GF/VG) Shortcrust pastry tart filled with a grilled vegetable sauce, & topped with a mix of roasted butternut squash, pumpkin seeds & quinoa (752 kcal)	18.50

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