

The Brasserie at Crewe Hall

Breads and nibbles

Selection of artisan breads rolls with olive oil and balsamic vinegar	£3.50
Marinated olives	£3.50
Garlic bread	£2.90
Garlic bread with cheese	£3.50

Starters

Soup of the day with freshly baked bread (v)	£4.25
Braised oxtail faggots smoked bacon potato cake and red onion jus	£6.50
Ham hock and cheshire cheese terrine with homemade piccalilli	£5.00
Crab and ginger fishcakes with thai jelly and chilli jam	£6.50
Grilled black pudding with creamed pearl barley and a soft poached egg	£4.95
Tomato and buffalo mozzarella salad and salsa verdi (v)	£5.95
Wild mushroom risotto with tarragon and parmesan (v)	£5.50/£10.50
Penne pasta with sunblushed tomato, watercress and red pepper pesto	£5.50/£10.50
Classic caesar salad with anchovies (optional) and shaved parmesan with chicken or salmon	£4.50/£8.50 £6.50/£10.50

From the grill

*We proudly serve British beef,
All weights of meats are approximate before cooking.*

8oz rib-eye steak	£21.95
Char grilled chicken breast	£13.95
Salmon supreme	£12.95

*All of the above grills are served with either
Hand cut chips, vegetables or salad garnish*

Sauce Choice – peppercorn or béarnaise

Mains

Homemade steak burger with hand cut chips and tomato relish	£12.95
Braised blade of beef with crushed carrot and swede and parmentier potatoes	£14.50
Pan seared duck breast with braised cabbage and bacon and roasted root vegetables	£15.90
Slow roasted belly of pork black pudding and baked baby apples	£12.95
Cumberland sausage ring with cheshire cheese mash and sweet onion gravy	£12.50
Homemade chicken pie with bacon and mushroom	£12.50
Lamb kebab with tzatziki sauce, coarse humus, salad and pita bread	£14.95

Fish

Crispy skinned sea bass with bok choy, sweet soy and chilli	£15.95
Pan fried cod with ratatouille and pesto	£15.50
Salmon, caper and tarragon fishcakes with crushed peas and lemon butter sauce	£12.50
Fish and chips battered in our local "titanic" beer with homemade tartare sauce	£12.50

Vegetarian

Cauliflower cheese pudding with braised leeks and herb butter sauce (v)	£10.50
Purple sprouting broccoli potato cake soft poached egg and hollandaise sauce (v)	£10.50

Side Orders

Honey roasted root vegetables	£2.95
Sauté of green beans with garlic	£2.95
Hand cut chips with "maldon" sea salt	£2.95
Cheshire cheese and chive mash	£2.95
Steamed market vegetables	£2.95
Roasted new potatoes, in lemon and herb butter	£2.95

Desserts

Warm chocolate brownie, with hazelnut ice cream	£5.00
Vanilla bean crème brulee with a tuille biscuit	£5.00
White chocolate cheesecake with fruit compote	£5.85
Classic lemon tart with raspberry sorbet	£5.85
Ice cream selection	£5.00
Sticky toffee pudding with caramel ice cream	£5.00

Cheese

Selection of three local cheeses, choose from;	£7.95
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Staffordshire organic cheddar with wild garlic
Burland green goat's brie
Appleby's cheshire
Cropwell bishop stilton
Mrs kirkhams' creamy lancashire

All served with homemade chutney, fruit and biscuits

(v) Denotes dishes which are vegetarian. Please be aware that due to methods of production, any of the dishes on this menu may contain traces of nuts.

Please ask a member of our service team should you require any further information.

All prices are inclusive of VAT at 15%.

Gratuities are at your discretion, we do not operate a service charge. Menus and prices are subject to change without prior notification.

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