

Greenfields Brazzerie Menu

Served 7 Nights a Week 7:00pm-9:00pm - Wednesday & Sunday Lunchtimes 12:00pm-2:00pm

Starters

Soup of the Day @ 4.60 (V)

Taste of the Day

Home Cured Gravdax @ 6.50

Grain Mustard Dressing & Mixed Leafs

Smooth Chicken Liver Pate @ 6.50

Served with Homemade Chutney

Dressed Baby Leaf Salad & Melba Toast

Filo Wrapped Brie Parcel @ 6.00 (V)

Deep Fried and Served with Cranberry Sauce

Parma Ham & Melon Salad @ 6.50

Dressed Salad Leafs

Pan Seared Scallops @ 8.00

Served with Black Pudding and Cauliflower Puree

Deep Fried Devilled Whitebait @ 6.50

Served with Homemade Chunky Tartar Sauce and Dressed Salad Leafs

Mains

Oven Roasted Fillet of Pork @ 12.95

On a Bed of Red Cabbage with a Madeira Cream

Supreme of Chicken Wrapped in Parma Ham @ 13.50

With a Shallot & Red Wine Jus

Flash Fried Calves Liver Infused with Sage @ 13.95

Deglazed with Dry Sherry and served with Crisp Bacon

Oven Roasted Three Bone Rack of Lamb @ 17.95

With a Rosemary and Red Wine Jus

All the main courses are served with daily changing seasonal vegetables and a choice of potatoes or rice where stated

Classic Fish Pie @ 12.50

Large Chunks of Salmon, Cod & Haddock in a Cream Sauce
Topped with Creamed Potatoes & Cheddar Cheese and served with Seasonal Vegetables

Pan Fried Local Whole Plaice @ 15.50

Served with a Sauce Vierge

Pan Fried Local Sea Bream @ 14.25

Served with a Lemon & Dill Cream

Half a Roasted Aubergine @ 11.50 (V)

Stuffed with a Medley of Roasted Vegetables & Topped with Smoked
Cheddar and served with a Tomato & Herb Coulis

(V) = Suitable for Vegetarians

Our chef is happy to cater for special dietary needs and we have labelled the vegetarian dishes.
If you would like any of our dishes to be prepared to your requirement please inform a member of staff.

Desserts

Homemade Chocolate Brownie @ 6.00

Served with Vanilla Ice Cream

Fresh Fruit Pavlova with Whipped Cream @ 6.00

Sticky Toffee Sponge @ 5.50

Served with a Butterscotch Sauce

Raspberry Cheesecake @ 5.50

Served with a Red Fruit Coulis

A Selection of Granny Gothards

Luxury Somerset Ice Creams and Sorbets @ 5.00

A Mixed West Country Cheese Platter @ 7.50

A Mixture of Some of the Best Local Cheeses

And Cornish Blue which is **“WORLD CHAMPION CHEESE 2010”**

Served with Biscuits and Home Made Grape Chutney

To Finish

Freshly Ground Fair trade Coffee, Organic Decaf Coffee
Tea and Herbal Infusions with Petits Fours @ 2.50 per person