



1889 Bramall Lane

Sample Menu for Private Bookings Only

Starters

Crab & Leek Tartlet in a Light Filo Pastry Case topped with Baby Leaf Salad
£6.95

Freshly Made Soup of the Day
£3.95

*Soused Tomato, Opal Basil & Buffalo Mozzarella Terrine
with Herb Oil and a Foccacia Croute*
£4.95

Potted Prawns set in Butter, scented with Lemon & Mace served with Melba Toast
£6.95

*Pan Fried Bury Black Pudding with Sautéed Potato and Apple
topped with a Poached Free Range Egg and Hollandaise Sauce*
£4.95

Caesar Salad
*Baby Gem Lettuce tossed in Caesar Dressing with Crisp Prosciutto,
Quails Eggs and Parmesan Panna cotta*
£6.95

Seared Scallops on a Crisp Potato Rosti with Pea Puree, Crispy Leeks and a White Truffle Dressing
£8.95

Twice Baked Yorkshire Tasty Cheese Soufflé served with a Vermouth Cream
£5.95

Asian Duck Salad
*Shredded Marinated Duck with Julienne of Spring Onion, Cucumber, Mango & Bean Sprouts with a
Toasted Sesame Dressing, topped with Wonton Crisps*
£6.95



Main Course

*Honey Roast Ham, sliced onto a Parsnip & Potato Dauphinoise
with sautéed Savoy Cabbage and Parsley Sauce*
£10.95

*Char-Grilled Sirloin Steak with a Choice of Pepper or Béarnaise Sauce
with Sautéed Mushrooms, Grilled Tomato, Onion Rings and Hand-Cut Chips*
£14.95

Traditional Irish Stew garnished with a Lamb Cutlet & Parsley Dumplings
£8.95

*Pan Fried Duck Breast with Confit Duck Potato Hash, served
with Roasted Plums and a Hoi Sin Jus*
£13.95

Poached Salmon on Crushed New Potato with a Champagne and Chive Sauce
£12.95

*Char Grilled Corn Fed Chicken on Garlic Mash with Mushroom,
Tomato, Bacon Lardons and Glazed Baby Onions*
£12.95

Pan Fried Seabass in a Mussel & Saffron Broth with Hand-Cut Chips
£16.95

Char-Grilled Aubergine Stack with Chickpea Fritters and a Rustic Tomato Sauce
£9.95

Baked Whole Baby Squash filled with Thai Scented Vegetable Curry finished with Baby Spinach
£11.95

All Main Courses are served with a Panache of Vegetables

Side Orders

Hand-Cut Chips, English Mixed Salad, Mashed Potato Onion Rings
£1.95



Desserts

Trio of Chocolate

White Chocolate Mousse, Dark Chocolate Tart, Warm Chocolate Tart with Milk Chocolate Sauce
£5.95

Bread & Butter Pudding with Apples, Apricot Jam & Toffee Sauce
£3.95

Trio of Fruit Flavours

Fresh Strawberry Jelly, Char-Grilled Pineapple, Lemon & Yoghurt Mousse with an Oatmeal Biscuit
£4.95

Knickerbocker Glory

Layers of Fresh Fruit, Vodka, Strawberry Jelly, Meringue Cream and Ice Cream
£3.95

Dessert Wines

Late Picked Muscat Brown Brothers, Victoria
Glass 75ml £3.50 Bottle £15.00

Sauvignon Blanc, Late Harvested by Concha y Toro, Chile
½ Bottle £14.00

Elysium, Black Muscat, California
£½ Bottle £19.00

Yorkshire Cheese Board

Braffords

Strong Flavoured Soft Goats Cheese

King Richard III Wensleydale
Hard Pressed Cows Milk Cheese

Ribblesdale

Rich Smooth Goats Cheese



*Yorkshire Buffalo Blue
Rich & Creamy Blue Veined Soft Cheese*

*Yorkshire Tasty
Hard Pressed Cows Milk Cheese Matured up to 4 Months*

*Guest Cheese
Each Week our Yorkshire Cheeseboard will Feature a Guest Cheese from a Top Local Dairy*

*Served with Celery, Grapes, Homemade Chutney and a Selection of Biscuits
£6.95*

*Dows Tawny Port
50mls £2.50*

*Quinta del Corte Vintage Port
50mls £4.50*

*Coffee or Tea & Chocolates
£2.00*

A Selection of Cognacs, Malt Whiskeys and Liqueurs are available from the Bar

A 10% Discretionary Service Charge will be added to Parties of 8 or more