

# Greenfields Brazzerie Menu

Served 7 Nights a Week 7:00pm-9:00pm and Thursday to Sunday Lunchtimes 12:00pm-2:00pm

## Starters

**Soup of the Day @ 4.60 GF**

Please ask your server for today's flavour

**Sautéed King Scallops on Black Pudding @ 7.50**

Served with Cauliflower Puree

**Home Cured Gravalax @ 6.50**

On a Bed of Baby Leaf Salad, Dressed with a Dill and Smoked Paprika Oil

**Deep Fried Devilled Whitebait @ 5.50**

Served with Homemade Tartar Sauce and Dressed Salad Leaves

**Sautéed King Prawns @ 6.50 GF**

Served in a Garlic and Herb Butter

**Smooth Duck Liver Pate @ £6.00**

Redcurrant Jelly and Port, Toasted Rustic Bread

**Wild Mushroom Risotto @ 5.50 (V)**

Served with a Dressed Leaf Salad

**Grilled Goats Cheese on a Crisp Brochette @ 6.50 (V)**

With a Tomato, Red Onion and Mixed Fruit Chutney

(V) = Suitable for Vegetarians    GF = Gluten Free

Our chef is happy to cater for special dietary needs and we have labelled the vegetarian and gluten free dishes.

If you would like any of our dishes to be prepared to your requirements  
please inform a member of staff when ordering.

# Mains

## **Devonshire Fillet Steak 6oz @ 18.95 GF**

Served with Double Roasted Potato Wedges, Sautéed Onions and Mushrooms  
Choice of Sauces: Au Poivre, Chasseur, Port and Stilton or Garlic Herb Butter

## **Slow Roasted Shoulder of Lamb @ 15.50 GF**

Served with Root Vegetables, Roast Potatoes and a Red Wine Gravy

## **Tornado Rossini @ 18.95**

Fillet Steak on a Pate Covered Crouton and a Madeira and Mushroom Sauce  
Served with Mixed Lettuce Leafs and Hand Cut Chips

## **Pan Fried Escalope of Breaded Pork @ 14.95**

Served on Buttered Crushed New Potatoes, Roasted Vegetables  
And a Brandy and Cream Sauce

## **Medallions of Venison @ 19.50 GF**

With Roasted Baby New Potatoes, Seasonal Vegetables  
Mushrooms, Bacon and a Port Wine Sauce

## **Chicken Jerez @ 13.50**

Chicken Supreme Pan Fried with a Sherry and Cream Sauce  
Topped with Honey Roasted Red Peppers, Baby New Potatoes and Roasted Root Vegetables

## **Oven Roasted Salmon Supreme with a Herb Crust @ 14.95**

Served with Double Baked Homemade Potato Wedges  
Minted Pea Compote and a Tomato and Shallot Sauce

## **Roasted Vegetable Pancake topped with Cheddar Cheese @ 8.95 (V)**

Served with a Crisp Leaf Salad

## *D*esserts

**Warm Bread & Butter Pudding @ 5.50**  
Served with Crème Anglaise

**Chocolate and Hazelnut Torte @ 5.50**  
Served with Devonshire Clotted Cream

**Baileys Crème Brûlée @ 5.50**  
Served with a Tuille Biscuit

**Winter Berry Pavlova @ 5.50**  
Served with Chantilly Cream

**A Selection of Granny Gothards  
Luxury Somerset Ice Creams and Sorbets @ 5.00**  
(Please see overleaf for all of our flavours)

**A Mixed Westcountry Cheese Platter @ 7.50**  
A Mixture of Some of the Best Local Cheeses  
Served with Biscuits and Home Made Grape Chutney

## *To Finish*

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