

# BRASSERIE ◻ 31

SERVED 6PM – 9PM

## STARTERS

### SOUP OF THE DAY 6.50

bread and salted butter

### MOULES MARINIÈRE £8.50

steamed de-shelled mussels with a cider foam & onion seed crusty bread

### MORECAMBE BAY BROWN SHRIMPS £8.50

apple & fresh brown crab pancakes, lime & lobster essence mayonnaise

### LOW & SLOW STOUT GLAZED BEEF CHEEK £8.50

potato foam & spring cabbage

### CRISPY PIG'S HEAD CROQUETTE £8.50

summer garden vegetable piccalilli

### PRESSED CORN FED CHICKEN TERRINE £8

green tomato chutney, radish & Keswick stout bread roll

### COURGETTE & TOMATO TARTE TATIN (VG) £8

herb salad

(V) Vegetarian (VG) Vegan

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.

## MAINS

### SEA TROUT LOIN POACHED IN RED WINE £17.50

Bourguignon garnish (baby onions, smoked pancetta & chestnut mushroom), clotted cream potato purée

### COD LOIN BOUILLABAISSSE £18.50

grilled Atlantic cod & seafood stew, fennel jam, fennel dunking bread

### HALF A DRUNKEN CHICKEN "HOPS & MALT" £17

Keswick Ale marinated free-range chicken roasted over oak chips, garlic & forest herbs, malt extract glaze, heritage potatoes, summer greens

### SPICED GRESSINGHAM DUCK £19

seared breast, duck confit tart, dried fruit & nut topping, apricot gel, green asparagus

### CRISPY SLOW COOKED BELLY PORK IN CUMBRIAN "MOSSER" CIDER £17

borlotti & broad beans, black pudding, smoked hedgerow ham, figs, almonds

### ARTICHOKE & SHREDDED JACKFRUIT STEAMED SUET PUDDING (VG) £16

white herb sauce, heritage potatoes, summer greens, vegan jus

### FISH & CHIPS £15

Wainwright ale battered Irish Sea Haddock, beef dripping hand-cut chips, mushy peas, homemade tartar sauce, lemon wedge

### FINEST CUMBRIAN SHORT-HORN BEEF SIRLOIN STEAK (8OZ) £26

tender cut with a slight fat marble, hung & salt-aged for 28 days. Beef dripping hand-cut chips, herb roasted plum tomato, garlic mushrooms, café de Paris butter, watercress

### HERDWICK MUTTON SUET PUDDING WITH A ROSEMARY CRUST £16.50

pearl onions, broad beans, beef dripping hand-cut chips

### ATLANTIC FISH PIE £16

smoked haddock, salmon, prawns & crab, lobster jus white sauce, creamy mashed potato topping

### TRADITIONAL CAESAR SALAD £14

chicken breast, baby gem lettuce, croutons, smoked bacon, anchovies, parmesan shavings, Caesar dressing

## SIDES

3 FOR £10

Vegan versions available on request

GREEN ASPARAGUS & ALMONDS £3.50

SUMMER GARDEN GREENS £3.50

FRIED PADRON PEPPERS WITH SEA SALT FLAKES £3.50

PROPER BEEF DRIPPING HAND-CUT CHIPS £3.50

CREAMY POTATO PURÉE £3.50

ROASTED HERITAGE POTATOES & GARLIC £3.50

## DESSERT

### WHITE RUM BABA (VG) £8

yeast sponge with white rum syrup, coconut ice cream, fresh mango, a touch of chilli

### GREEN TEA PANNA COTTA £8

chilled blueberry soup, cacao nibs, chocolate crumb

### RASPBERRY DELICE SLICE £8

raspberry mouse cake, fresh raspberries, homeycomb crunch

### ORIGINAL RECIPE LAKELAND STICKY TOFFEE PUDDING £8

toffee sauce, vanilla pod ice-cream

### BRASSERIE 31 CHEESEBOARD FROM APPLEBY CREAMERY £10

Blencathra Caerphilly-style, Black Dub Blue & Eden Smokey Brie, Keswick Ale Chutney, candied walnuts, celery & savoury biscuits

### HANDMADE ICE-CREAM COMPANY SUMMER REFRESHERS 3 SCOOPS £6

choose any scoop combination from the following:

Kendal Mint Cake// Madagascan Vanilla// Gingerbread// Lemon Meringue Pie

Vegan Ice Cream: Coconut // Peanut Butter // Madagascan Vanilla

Sorbets: Raspberry // Lemon & Orange

## HOT BEVERAGES

### HERBAL TEAS £2.95

Green, Lemon & Ginger, Camomile, Earl Grey, Peppermint

### POT OF TEA FOR 1 £2.95

### CUP OF FILTER COFFEE £2.30

### POT OF FILTER COFFEE FOR 1 £3.25

### AMERICANO £3.00

### CAFÉ LATTE REGULAR £3.30

### CAPPUCCINO £3.10

### FLAT WHITE £3.30

### ESPRESSO SINGLE £2.50

### ESPRESSO DOPPIO £3.30