

DE BRUS

BAR & GRILL

DINNER MENU

SNACKS

Sourdough bread, Marmite butter £6
Gordal olives £6.50 (v)
Spiced roasted nuts £5 (v)
Pork crackling, chorizo mayo £6
Salt & pepper squid, garlic & chilli honey £10

STARTERS

Soup of the day, sourdough bread £7.50 (v)

Wild Boar Pate
apple butter, toasted brioche £10

Smoked Salmon
celeriac remoulade £9.50

Caprese Salad (v)
marinated tomato, Mozzarella, basil, balsamic £7.50

Crispy pork belly, DB sauce £9

Potato Croquette (v)
mustard mayo, rocket & Parmesan £8.50

MAIN COURSES

Beer Battered Fish
chunky chips, mushy peas, tartare sauce,
charred lemon £20

De Brus Burger
8oz chargrilled steak burger, Batavia lettuce, beef
tomato, red onion, Monterey Jack, house relish,
sourdough bun, sea salted skinny fries £20

Beyond Burger
Plant based burger, Batavia lettuce, beef tomato,
red onion, vegan cheese, house relish, sourdough bun,
sea salted skinny fries (vegan) £18

Classic Caesar Salad
Baby gem, Parmesan, anchovies, sourdough croutons £15
with chargrilled chicken breast £22

Cumberland Sausage
Cumberland sausage ring, grain mustard mash, charred
tenderstem, onion marmalade, red wine sauce £24

Mac & Cheese
Rigatoni, panko herb crumb £18 (v)
With barbecue pulled pork £25

GRILL

8oz Dry aged rib eye steak** - £38

8oz Salt aged rump steak - £27

8oz Grilled chicken breast - £19

Marinated pork loin steak - £18

Roast Scottish salmon fillet - £20

Grilled seabass fillets - £20

All our grill dishes are served with grilled plum tomato,
field mushroom, chunky chips and dressed rocket.

SAUCES

£4.50
Red wine
Peppercorn
Harrogate blue cheese
Chimichurri
Diane

SIDES

£5
Sauté baby potatoes | rosemary | garlic
Chargrilled stem broccoli
House salad
Creamy mashed potato
Herb coleslaw
Skinny fries
Sweet potato fries
Chunky chips

PIZZAS

Pepperoni, jalapeno, mozzarella & oregano £15

Serrano ham, goats' cheese, thyme, hot honey £15

Thyme & garlic roasted mushroom, mozzarella,
truffle salt (v) £14

Roast Mediterranean vegetable, sunblushed tomato,
Harrogate blue cheese (v) £14

Confit yellow tomato, oregano, basil, garlic (vegan)
£12.50

DESSERTS

£8.50
Sticky toffee pudding, bourbon ice cream

Vanilla creme brulee, pistachio biscotti

Dark chocolate tart, salted caramel,
vanilla ice cream

Eton mess, spiced berries, vanilla cream

Selection of British cheeses, chutney,
grapes, celery and crackers* £13.50

*£5 per person supplement applies to dinner inclusive guests
**£10 per person supplement applies to dinner inclusive guests

Our promise is to use the freshest of ingredients, all lovingly prepared by a brigade of highly trained chefs. Gluten free options are available, please confirm with your server. If you have any questions regarding our ingredients or have a food allergy or intolerance, please inform your server before you order your meal or drinks.

The allergy information relates to ingredients deliberately present in our dishes. It has been provided by our suppliers and all reasonable steps have been taken to ensure information is accurate.

If you are sensitive to the traces of allergens, we are unable to guarantee that any of our foods are suitable for you. VAT included at current rate.

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