

DE BRUS

BAR & GRILL

LUNCH MENU

2 Courses for £20

STARTERS

Soup of the day, sourdough bread (v)

Caprese salad (v)
marinated tomato, mozzarella, basil, balsamic

Potato croquette (v)
mustard mayo, rocket & Parmesan

Crispy pork belly, DB sauce

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MAIN COURSES

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

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

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

Classic Caesar Salad
Baby gem, Parmesan, anchovies, sourdough croutons,
chargrilled chicken

Mac & Cheese (v)
Rigatoni pasta, panko herb crumb
Add barbecue pulled pork*

Pizzas are available as a main course
on the 2 courses for £20 offer

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DESSERTS

Sticky toffee pudding, bourbon ice cream

Vanilla creme brulee, pistachio biscotti

Dark chocolate tart, salted caramel. vanilla ice cream

Eton mess, spiced berries,

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.

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SAUCES

£4.50

Red wine

Peppercorn

Harrogate blue cheese

Chimichurri

Diane

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SIDES

£5

Sauté baby potatoes, rosemary, garlic

Chargrilled stem broccoli

House salad

Creamy mashed potato

Herb coleslaw

Skinny fries

Sweet potato fries

Chunky chips

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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, sun blushed
tomato, Harrogate blue cheese (v) £14

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

*£5 per person supplement on 2 courses for £20 promotion

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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