

For Bed & Breakfast guests any breakfast dishes are included in your package.  
For Dinner, Bed & Breakfast guests breakfast and a three-course dinner are included in your package  
– that's a starter, main and dessert.

# Brasserie32

## NON-GLUTEN CONTAINING INGREDIENTS MENU

*The dishes on this menu are made with ingredients which do not contain gluten. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free.*

### BREAKFAST

*until 11am*

**White toast**  2.00  
Served with butter and preserves

**Fresh fruit salad**  4.50  
Coconut yogurt

**Baked eggs** 8.50  
Smoked haddock, creamy spinach,  
cured ham soldiers

**Full English** 13.50  
Bacon, mushroom, roasted tomato,  
baked beans, scrambled  
or fried egg, toast

**Vegan breakfast**  13.00  
Sweet potato falafel, crushed avocado,  
mushroom, roasted tomato,  
scrambled tofu

### LIGHT BITES

*midday until 5pm*

*All sandwiches are served with crunchy dressed slaw*

**Bleiker's Scottish  
smoked salmon** 8.00  
Caper and lemon cream cheese on white bread

**Prawn and avocado sandwich** 7.25  
Dill mayonnaise on white bread

**Chunky egg mayonnaise  
sandwich**  6.50  
Roquette and cress on white bread

**Honey roast ham sandwich** 6.75  
with wholegrain mustard

**Ham toastie** 7.95  
Honey roast ham, cheese,  
mustard mayonnaise, skin-on fries

### SIDES & NIBBLES


*midday until 9.30pm*

**Warm bread roll**  2.00  
whipped butter with sea salt

**Marinated black and green olives**  2.50

**Crispy crackling sticks** 2.50  
with sweet chilli dip

**Sweet potato fries**  3.50  
with smoked paprika and raita

**Steamed greens**  3.50  
Olive oil, lemon and sea salt

**Mixed leaf salad**  3.50  
Lettuce, tomato, onion and mint

**Green salad**  3.50

*Sides and nibbles are not included in dining packages  
and will be charged accordingly.*

 - Suitable for vegetarians  - Suitable for vegans  
Some of our dishes can be adapted to suit your dietary  
requirements - please speak to your Host

*Our chefs have recommended some of their favourite  
dishes – you'll find these marked on the menu*


B32  
choice


# NON-GLUTEN CONTAINING INGREDIENTS MENU

## LUNCH OR DINNER


midday until 9.30pm

### STARTERS

**Chef's soup of the day**  6.00  
Bread roll and butter

**Bubble & squeak cake**  6.00  
with spiced baked beans

**Bleiker's Scottish  
smoked salmon** 8.00  
with shallots, capers and lemon

**Garden salad**  6.50  
Gem lettuce, watercress, radish, peas, asparagus,  
carrot, beetroot and basil mayonnaise

### MAINS

**Grilled pork chop** 17.00  
Baked apple, prune puree,  
clotted cream mash and green beans

**Ridings reserve sirloin steak** 24.00  
Bone marrow melt, roast tomatoes,  
fried mushrooms and  
chunky thrice-cooked chips

**Kedgeree flaked  
smoked haddock** 15.00  
Curried rice, parsley and boiled egg

**Smoked fish pie** 16.00  
Boiled egg, parsley mash and spring greens  
(*Constance Spry recipe 1950s*)

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**Creamy cauliflower bake**  14.00  
Leeks, crushed toasted hazelnuts  
and green salad

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### DESSERTS

midday until 9.30pm

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**Chilled creamy  
rice pudding**  6.50  
with vanilla dairy free ice cream,  
sweet orange soup, hazelnuts

**Gin and raspberry  
flavoured jelly** 6.50  
with clotted cream  
and elderflower syrup

**Baked red apple**  6.50  
with figs and sultanas, cinnamon-flavoured  
syrup, salted caramel dairy free ice cream

**Chef's cheese board** 7.00  
Date and fig chutney, grapes,  
apple, honey, celery

### DAIRY FREE ICE CREAM

Salted caramel • vanilla  
6.00



Your safety and well being is vitally important to us. With this in mind, all our menus are treated with an anti-bacterial coating, eliminating 99% of bacteria. Please remember to wash your hands thoroughly for at least 20 seconds after your meal.

 - Suitable for vegetarians  - Suitable for vegans

Some of our dishes can be adapted to suit your dietary requirements - please speak to your Host

If you require information regarding the presence of allergens in any of our food or drink please ask a member of our team before placing your order even if you have dined with us previously. We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present, therefore we cannot guarantee that any food item is completely free from allergens. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team for assistance when ordering. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering.

B32 NON-GLUTEN/2021