

The Brasserie

You'll be served complimentary bread rolls at the start of your meal

Starters & Light Dishes

- Soup of the Day** £4.00
Served with a warm bread roll
- Poached Egg, Frisée & Romaine Salad, Bacon & Croutons** £4.50
Mixed leaf salad with a vinaigrette dressing, served with a poached free range egg, topped with bacon & croutons
- Grilled Sardines with Lemon & Garlic Butter** £5.00/£9.00
Fresh grilled sardines with lemon & garlic butter, served with buttered brown bread
- Caesar Salad** £4.50/£9.00
Iceberg & romaine lettuce tossed in a Caesar dressing, topped with shaved parmesan & croutons.
- Tomato & Mozzarella** £4.50
Plum tomatoes with buffalo mozzarella & a fresh basil dressing
- Chicken Liver Pâté** £5.00
Smooth chicken liver pâté served with Cumberland sauce & hot toast

Main Meals

- Grilled Salmon with Lemon & Dill Butter** £12.00
Grilled fresh salmon steak with a lemon & dill butter, with new potatoes
- Traditional Fish & Chips** £13.00
Freshly battered cod served with fresh cut chips, mushy or garden peas & Tartare sauce
- Sauté of Chicken Provençale with Pilaf Rice** £12.00
Sautéed chicken breast & thigh in a white wine & tomato Provençale sauce, with braised pilaf rice
- Home Made Beef Burger** £10.00
Homemade beef burger served in a sour dough bun with salad & tomato relish & fresh cut chips
- Gammon Ham & Free Range Fried Eggs** £9.00
Carved gammon ham sliced & served cold with free range eggs & fresh cut chips
- Caesar Salad with Grilled Chicken Breast** £12.00
Grilled chicken breast served on a bed of iceberg and romaine lettuce tossed in a Caesar dressing, topped with shaved parmesan & croutons

Pasta Dishes

- Wild Mushroom Lasagne (v)** £12.00
Selected wild & button mushrooms in a ragu sauce with fresh egg lasagne, Béchamel sauce and shaved parmesan
- Ravioli with Spinach & Ricotta (v)** £6.50 / £9.00
Ravioli served in a tomato & garlic sauce with shaved parmesan
- Tagliolini Bolognese** £6.50 / £9.00
Fine strips of fresh pasta served with a Bolognese sauce & shaved parmesan cheese



Quintessentially English...typically Casterbridge.

Meat bearing the Casterbridge label represents the finest in British farming - with beef from famous breeds in the South West.

The secret of its traditional taste & tender succulence comes from selective breeding & careful rearing, which combines the best of nature with the best of nurture. The meat is also expertly matured to bring out its full delicious flavour. Then, it's superbly cooked by our chef, & served to you here in our Brasserie.

From the Grill

- Rib Eye Steak with fresh cut chips** £16.00
Organic British rib eye steak, dry-aged for up to 28 days, chargrilled & served with fresh cut chips
- Sirloin Steak with fresh cut chips** £14.50
Organic British sirloin steak, dry-aged for up to 28 days, chargrilled & served with fresh cut chips

Side Orders

- Fresh Cut Chips** £2.50
- Parsley New Potatoes** £2.50
- Grilled Field Mushrooms** £2.50
- Selection of Seasonal Vegetables** £2.50
- Green or Mixed Side Salad with Vinaigrette** £2.50
- Béarnaise Sauce** £1.00
- Green Peppercorn Sauce** £1.00
- Garlic Ciabatta** £2.00

Luscombe Soft Drinks

All the LUSCOMBE drinks are made in Devon, within the historic setting of the Domesday Farm & are hand-made in batches, with real ingredients, so each batch may subtly vary due to the raw ingredient varying slightly due to season, rain & sun. They often come with sediment, evidence of the authentic, under processed nature.

- Devon Apple Juice 24cl** £1.99
- Hot Ginger Beer 32cl** £2.29
- Sicilian Lemonade 32cl** £2.29
- Elderflower Bubbly 32cl** £2.29
- Cranberry Crush 32cl** £2.29

If you're sensitive to, or allergic to, any of our ingredients, please ask us for help. If you have any comments, please email us at customer.services@poferies.com, we'd love to hear from you.

On our North Sea Routes your pre paid voucher may be used in full or part payment, no refunds will be issued.