

brasserie menu

Starters

Chef's homemade soup, made daily from the best fresh ingredients	£4.50
Avocado and pancetta salad, with beetroot and lime emulsion	£4.75
Rich chicken liver parfait scented with garlic and port. Served with toasted brioche and pear chutney	£4.95
Marinated plum tomato with buffalo mozzarella, baby leeks and a coriander and ginger pesto (v)	£4.75
Crayfish bisque flavoured with armagnac and tomato. Served with rouille and parmesan sticks	£4.95
Chicken satay with Thai wilted greens and satay cream	£4.95

Mains

Spiced king prawns and aromatic pork belly with pepperonata, confit potatoes and pork jus	£15.95
Roast chicken supreme with grilled green asparagus, boulangere potatoes, cured bacon and shallot jus	£12.95
Steamed sea bream with aubergine caviar, kale, sun choke purée and citrus butter sauce	£14.45
Roasted squash and courgette risotto with mascarpone cheese, marsala sultanas and a ginger and lime pesto (v)	£11.95
Tandoori spiced fillet of salmon with wilted Asian greens, spiced potatoes and lightly spiced coriander cream	£13.95
Loin of Perthshire lamb with dauphinoise potatoes, broccoli and olive puree, poached fig and lamb essence	£14.45

Grill section

The meat used in these grills is sourced in Scotland, with quality Scotch aged beef and prime pork. Grills are served with homemade tomato, mushroom and balsamic dressing and your choice of one side order.

Rib-eye steak 225g	£17.95
Sirloin steak 225g	£18.50
Fillet of pork 225g	£15.00

Side Orders

Side orders are £2.25 each.

French fries	Mashed potatoes
Steamed baby potatoes	Garlic bread
Mixed pepper salad	Panache of vegetables

Pasta

Penne rigate, with char-grilled courgettes, Spanish chorizo, tangy tomato sauce and parmesan shavings	£11.95
Fettuccini with wild mushrooms, leeks and goats cheese in a garlic white wine cream (v)	£10.95

Salads

Salad Lyonnaise, with soft poached egg, lardons of cured bacon, parmesan shavings and frisse salad. <i>Vegetarian option available.</i>	£8.95
Maple roasted baby vegetables with polenta and apple green salad (v)	£9.95
Caesar salad with tempura anchovies, cos lettuce, garlic dressing and parmesan shavings. <i>Vegetarian option available.</i>	£8.95

Desserts

Lemon tart with crisp brandy snap basket and strawberry ice cream (v)	£4.95
Prune and espresso pudding with vanilla ice cream and chocolate sauce (v)	£4.95
Raspberry crème brûlée with homemade shortbread (v)	£4.95
Apple caramel meringue with calvados scented cream and poached baby apples (v)	£4.95
La Vie en Rose, with macerated strawberries, strawberry ice cream and crème de fraise (v)	£4.95
Scottish cheese selection with pear chutney, red grapes and savoury biscuits (v)	£5.95

Have you seen The Brasserie's daily specials?

Dishes marked (v) are suitable for vegetarians.

Some dishes may contain nuts.

Customers with specific food allergies are advised to speak to their Brasserie Host.

Genetically modified foods are not knowingly purchased.

All prices include V.A.T.

brasseriemenu

at the Best Western Glasgow
Pondhotel

PORTLAND

