

The Long Walk Brasserie

Winter Menu

Our philosophy is to create a fresh and seasonal menu which is served in a relaxing and inviting atmosphere.

All dishes are freshly made to order, so please allow adequate preparation time.

Should there be anything different you would like to eat then please speak to your server who will try to accommodate your special request.



Shared Platters for Two

Smoked Fish Platter (Mackerel, Smoked Salmon, Smoked Trout), Tartar Sauce, Crusty Roll	£12.00
Marinated Olives, Roasted garlic, Balsamic and Crusty Home Made Rolls	£12.00
Salami, Chorizo and Parma Ham served with Buffalo Mozzarella Salad with Crusty Bread	£12.00

Starters

Homemade Soup of the Day	£4.50
Homemade Chicken Liver Parfait with Sweet Prunes and Toasted Brioche	£6.50
Warm Beetroot and Goat's Cheese Salad with Roasted Pine nuts and Mixed Leaves, with a Balsamic Reduction	£6.50
Devilled Whitebait with Salad and Buttered Brown Bread	£7.00
Classic Caesar Salad, Anchovies, Black Olives, Parmesan Shavings and Croutons served either: Plain £8.50 Grilled Chicken £ 10.00 Salmon £12.00	

Homemade Pressed Confit of Duck and Foie Gras Terrine with Onion Chutney and Toast Melba	£8.50
Tiger Prawns Pil Pil with Garlic Bread	£7.50
Classic Tricolore Salad with Basil Olive Oil	£6.00

Main Courses

Crispy Duck Breast, Red Cabbage, French Beans and Orange Reduction	£14.00
Grilled Pork Chop, Sweet Potato, Peas, Apple Compote and Pan Cream Sauce	£12.00
Pan Fried Calf's Liver (served medium) with Dauphinoise Potato, Carrots, Spinach and Sage and Bacon Jus	£14.00
Pancetta Wrapped Chicken Fillet, New Potatoes, Broccoli and Bercy Sauce (white wine and shallots)	£12.00
Medallion of Venison (cooked Medium), Celeriac Gratin, Mixed Vegetables and Red Wine Reduction	£15.00
Rack of Lamb (Cooked Medium), Rosemary Potatoes, Julienne of Vegetables and Red Wine Reduction	£15.00
Grilled Sea bass with Fondant Potatoes, Cherry Tomato and Red Pepper Coulis	£14.00
Monk Fish and Smoked Salmon with Steamed Asparagus, Spinach and Sauce Vierge	£15.00
Traditional Moroccan Chicken or Lamb Tagine, Sweet Prunes and Couscous, served in an authentic Tagine Dish	£14.00

Classic Main Courses

Home Made Beef or Fillet of Chicken Burger with Avocado, Bacon, Cheese and Hand Cut Chips	£12.00
Trio of Pork Sausages, Mashed Potatoes and Red Wine Sauce	£10.00
Home Made Steak and Kidney Suet Pudding with Parmentiere Potato, Peas and Red Wine Jus	£14.00
Home Made Fish and Chips, Tartar Sauce, Mushy Peas	£12.00
Breaded Scampi with Salads, Chunky Chips and Aioli Sauce	£12.00
Nachos Piccante, Guacamole and Sour Cream	£8.50
Ham, Egg and Chips and Peas	£7.50
Home Made Chili Con Carne served with Steamed Rice	£10.00

Vegetarian Options

Stuffed Roasted Pepper with Wild Mushroom Risotto served with Tomatoes	£10.00
Grilled Haloumi and Vegetable Brochettes, with Tomato and Basil Ragout	£10.00
Linguini with Cherry Tomatoes, Garlic, Spinach Red Chili and Black Olives	£12.00

Sandwiches

(All served with crisps & side salad)

Warm Peppered Steak & Cheese, Ciabatta Bread	£9.00
Triple Decker Christmas Sandwich with Bacon, Turkey, Lettuce & Tomatoes, Stuffing & Cranberry Sauce	£10.00
Ham & Honey Mustard	£5.50
Chicken, Salad & Mayo	£6.50
Smoked Salmon & Cream Cheese	£7.00
Grilled Bacon Sandwich	£5.50
Tuna and Coriander Mayonnaise	£6.50

Desserts All at £6.50

Chocolate Brownie, Crushed Walnuts and Light Chocolate Sauce

Tiramisu Teacups with a Tia Maria Sauce

Traditional Moroccan Pancake with Caramelized Banana

Seasonal Crumble served with Warm Custard

Bread and Butter Pudding with Chocolate Chip Ice Cream



All prices are inclusive of VAT charged at the appropriate rate

A discretionary service charge of 10% will be automatically added to your bill and can be removed upon request.

sAll dishes are freshly made to order, so please allow adequate preparation time.

All dishes may contain nuts.

Should you have any special requirements then please state those at the time of ordering.

White Wines By The Glass

Bottle	125ml	175ml	250ml
£18.95	£3.95	£4.95	£6.95

Sauvignon Blanc, Ladera Verde, Chile, 2010

This dry white wine is crisp and pungent with aromatic flavours of passion fruit and kiwi.

Chardonna, Ladera Verde, Chile, 2010

A modern wine from the central valley; pleasant summer fruits combined with melon, pineapple and a soft creamy finish.

The Pinot Grigio, Amanti Del Vino, Italy

From the north of Italy, this dry white is of the moment. Crisp refreshing and un-oaked – a perfect Italian wine.

Rosé Wines By The Glass

The Pinot Grigio, Pink Casa Del Sole

Pink and full of summer fruits, a perfect wine for any occasion – classic Italian.

Red Wines By the Glass

Bottle	125ml	175ml	250ml
£18.95	£3.95	£4.95	£6.95

Cabernet Sauvignon, Ladera Verde

A well balanced, attractive and forthcoming Cabernet with good fruit and long lasting flavour.

Merlot, Ladera Verde

This soft red wine provides forward fruit and easy drinkability – cherry and plum flavours.

Rioja, Paternina Banda Azul

A powerful wine with plenty of tannin – full of sun. This wine is perfect for red meats.

Cotes Du Rhone Les Grandes Serres

Grand Serres are specialists in blending wines – a medium bodied wine with a waft of Mediterranean warmth.

Red Wines

Beaujolais Villages	£23.95
Young, vibrant and juicy with a hint of strawberries and blackcurrants.	
Cabernet Sauvignon, Ladera Verde	£18.95
A well balanced attractive and forthcoming Cabernet with good fruit and a long lasting flavour.	
Merlot, Ladera Verde	£18.95
This soft red wine provides forward fruit and easy drinkability, with cherry and plum flavours.	
Rioja, Paternina Banda Azul	£18.95
A powerful wine with plenty of tannin and full of sun – perfect for red meats.	
Cotes Du Rhone Les Grandes Serres	£19.50
Grand Serres are specialists in blending wines—a medium bodied wine with a waft of Mediterranean warmth.	
Zinfandel Sebastiani, California, 2008	£28.50
A rich forward nose of plum, berry fruit, cloves and spice is complimented by succulent fruit flavours on the palate.	
Malbec Finca La Colonia, Bodega Norton Mendoza, Argentina, 2010	£18.95
This sweet and spicy wine is full of aromas, reminiscent of black pepper. Ripe red fruit on the palate, with smooth texture and a harmonious finish.	
Privada Bodega Norton, Mendoza Argentina, 2007	£34.95
Excellent aromatic complexity with notes of ripe fruit, spices, and hints of smoke and coffee. Rich and generous on the palate with superb concentration.	

White Wines

Chablis, Alain Brentin, 2009	£29.95
A classic Chablis from northern Burgundy with fruity elegant richness.	
Sauvignon Blanc, Ladera Verde, Chile, 2010	£18.95
This dry white wine is crisp and pungent with aromatic flavours of passion fruit and kiwi.	
Chardonnay, Ladera Verde, Chile, 2010	£18.95
A modern wine from the central valley, pleasant summer fruits combined with melon, pineapple and with a soft creamy finish.	
Pinot Grigio, Amanti Del Vino, Italy	£18.95
From the north of Italy, this dry white is of the moment, crisp refreshing and un-oaked – a perfect Italian wine.	

Mersault, C. Michelot, Burgundy, 2005 £49.95
Classic Mersault from a leading winemaker. Sumptuous, opulent wine, well balanced with some minerality.

Rosé Wines

The Pinot Grigio, Pink Casa Del Sole £18.95
Pink and full of summer fruits, a perfect wine for any occasion – classic Italian.

La Vedette Shiraz Rosé, Vin de Pays D'oc, 2009 £19.85
Bursting with colour and aromas and packed with berry fruit.

Zinfandel Stone Cellars Rosé, Beringer USA, 2009 £21.95
A subtly pink wine with layer upon layer of strawberry, peach and watermelon flavours.

Rosé Sancerre, Andre Dézat, Loire Valley, 2008 £34.95
Possesses a slightly aromatic, juicy nose of strawberries with hints of crushed leaves. The palate is dry, light and fruity with a mouth watering layer of red fruits covering its vivacious, mineral acidity that lends elegance and poise to the long, crisp finish. A truly excellent rosé as you would expect.

Champagne & Sparking Wine

Baron de Beaupre Brut NV Champagne, France £39.95 or
Great champagne with a delicate palate – excellent value. £22.95 1/2

Verteriano Pinot Grigio Rose £21.00
Fresh, dry and full of flavours as sparkling version of the Italian classic.

Prosecco Valdobbiadene, Brut NV Leio Bisol £29.95
A delightful aperitif wine made by the oldest producer of Prosecco.

Dessert Wine

Muscadet de Rivesaltes 50cl, 2007 £14.95
Sweet, fresh and peachy; a classic dessert wine.

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