



THE
Berkeley
BRASSERIE

Appetisers & Starters

A pot of marinated olives served with rustic bread (v)	£3.50
Welsh rarebit with Y Fenni (mustard and beer) cheese (FM: 50)	£3.50
Exotic fruit platter with mango sorbet and balsamic & raspberry dressing	£3.95
Chef's soup of the day with crusty bread (v)	£4.50
Greek style salad with feta cheese, olives and house dressing	£4.95
Smooth chicken liver parfait with melba toast and Cumberland dressing (FM: 45)	£4.95
Devon crab ravioli with rocket and lime (FM: 130)	£6.50
Cornish scallops with crispy pancetta and cauliflower purée (FM: 180)	£7.95

Main Courses

Chargrilled vegetable and polenta stack - aubergine fritters, plum tomatoes and basil dressing (v)	£10.50
Mozzarella & sun-blushed tomato cannelloni with a rich tomato sauce and fresh Parmesan (v)	£10.95
Chicken and avocado salad with confit plum tomatoes and Parmesan crisps (FM: 45)	£10.95
Garlic and spinach chicken roulade with gratin potatoes and red pesto (FM: 45)	£11.95
Gloucester belly pork - slow cooked with apple mash and baby onion sauce (FM: 30)	£11.95
Fish 'n' chips - BOB beer batter, hand cut chips and mushy peas (FM: 190)	£11.95
Pea and mint crusted fillet of hake with crushed potato salad and chilli & citrus dressing (FM: 190)	£12.50
Breast of Gressingham duck with braised red cabbage, fondant potato and a sweet glaze (FM: 200)	£13.95
Herb crusted rack of Welsh lamb with leek mashed potatoes and pan jus (FM: 60)	£13.95
21 day aged 8oz rib eye steak with game chips, confit shallot and plum tomato (FM: 40)	£14.95

Side Orders

Side salad	£1.95	Onion rings	£2.50	Peppercorn sauce	£1.75
Steamed vegetables	£1.95	Home cut chips	£2.50	Stilton sauce	£1.75
Creamed spinach	£1.95	Game chips	£2.75	Dianne sauce	£1.75
Garlic bread	£2.50				

Desserts

Please see our dessert board for details of today's specials

Forest berry pudding with clotted cream	£3.95
Orange marmalade bread and butter pudding	£3.95
Chocolate and honeycomb cheesecake	£4.25
A selection of local cheeses with biscuits, chutney and fruit	£6.95



LOCAL FOOD
...is miles better

Food miles (FM) are the measure of the distance a food travels from field to plate. At The Gables we are committed to sourcing the finest seasonal produce from local suppliers in order to reduce the number of food miles travelled, thereby reducing our carbon footprint. This move is part of our efforts to become a more environmentally responsible business.

There is no service charge. Gratuities are left to the discretion of our guests and are distributed wholly to our staff.