

Brasserie Roux is named quite correctly as a Brasserie!  
Originating in Paris in the late 19<sup>th</sup> century, Brasseries are the home of informal dining, the best regional French cooking, a bustling, lively atmosphere with charming, efficient but never over zealous staff.  
Here at Brasserie Roux we hope to emulate true Brasserie style, bon appétit....

### Soups

Mushroom cappuccino £7.50  
Organic tomato soup with pesto crouton £7.50

### Salads

*(also available as main course)*

Corn lettuce with aged mimolette and walnuts £7.50 £11.00  
Salade lyonnaise £9.00 £12.50  
Salade niçoise £9.00 £12.50  
Caesar salad with blackened chicken £10.00 £15.00  
Caesar salad, coconut and chilli marinated prawns £12.00 £16.50  
Steamed leeks with sauce gribiche £6.50 £9.50

### Starters

Scottish beef carpaccio with rocket and fennel £11.00  
Glenarm organic smoked salmon tartare £11.50 £16.00  
Aylesbury duck terrine with pear chutney £8.50  
Mussels with a light curry sauce £9.00  
Seared Scottish scallops with squid ink sauce £14.00 £22.00

### Pasta and Risotto

Pumpkin risotto with wild mushrooms and crispy pancetta £13.00  
Linguini with Scottish lobster £24.00  
Penne pasta with pesto £9.00

### Fish "a la Plancha"

Lemon sole on the bone £18.00  
Seabass fillets £16.50  
Cod fillet £17.50  
Fish of the day (market price)

Sauce: hollandaise, vierge, squid ink, curried mango

### The Grill

Scottish sirloin steak £22.00

Beef skirt £15.00

### Brasserie Classics

*of times gone by*

French onion soup with apple cider £8.

Pike quenelle "à la Lyonnaise" £9.50

Pork rillettes £7.00

~~~

Skate wing "à la Grenobloise" £16.00

Civet of duck £15.00

Pot au feu, sauce Albert £15.00

~~~

Clafouti with prunes and Armagnac £6.