



*Extensive wine list available,  
please ask for details.*

**Food Allergies and Intolerances:**  
Before you order your food and drinks please speak  
to a member of staff if you want to know about  
any ingredients in our dishes.

All prices are inclusive of VAT at the current rate.

Service charge is not included and gratuities  
are left at your discretion.

# La Brasserie

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À La Carte Menu

# La Brasserie

## From the bar...

### Draught Ale & Lager

	(Half)	(Pint)
Tetley Smooth Flow Bitter	£1.70	£3.40
Carlsberg Export Lager	£2.15	£4.20
Guinness	-	£3.80
Greene King IPA	-	£3.50

### Bottled Beer, Lager & Cider

Peroni	330ml	£3.80	Corona	275ml	£3.80
Woodpecker Cider	275ml	£2.50	Strongbow Cider	568ml	£3.80
Kaliber	330ml	£2.40	Smirnoff Ice	330ml	£3.35
Magners	568ml	£4.40	Abbots Ale	330ml	£3.40
Kopperberg mixed fruits	568ml	£4.40			

### Bottled Soft Drinks

Lemonade / Soda	£2.00	J20	£2.40
Coca Cola & Diet Coke	£2.20	Orange Juice	£2.00
Appletise	£1.95	Ashe Park Water by the glass	£1.25
Ashe Park Water by the bottle	£3.50	Baby Minerals	£1.30
Minerals	200ml	Fruit Juices	£1.70
Cordials	40p		

### Whisky (25ml / 50ml)

Bells	£2.50 / £5.00	Monkey Shoulder	£3.40 / £6.20
Southern Comfort	£3.10 / £6.20	Jack Daniels Old 7	£2.55 / £5.10
Jameson Irish	£2.85 / £5.70	Bushmills	£3.40 / £6.80
Glenfiddich Malt	£3.20 / £6.40	Glenmorangie	£3.80 / £7.50
Famous Grouse	£2.70 / £5.40	Jura	£3.80 / £7.60
Dalwhinnie	£4.50 / £9.00		

### Vodka (25ml / 50ml)

Smirnoff	£2.50 / £5.00	Chase	£3.20 / £6.40
Belvedere	£3.20 / £6.40		

### Gin (25ml / 50ml)

Gordon's	£2.50 / £5.00	Bombay Sapphire	£3.20 / £6.40
Tanquary	£3.20 / £6.40		

### Other Spirits (25ml)

Lambs Navy Rum	£2.50	Bacardi	£2.50
Sailor Jerry	£2.80	Remy Martin VSOP	£4.35
Courvoisier *** Luxe Cognac	£3.30	Calvados	£3.10
Armagnac	£4.30	Benedictine	£3.10
Archers	£2.80		

### Liqueurs

Creme de Menthe	25ml	£3.05	Creme de Cassis	25ml	£3.05
Amaretto de Saronno	25ml	£3.05	Drambuie	25ml	£3.05
Grand Marnier	25ml	£3.05	Sambucca Luxardo	25ml	£3.05
Baileys Irish Cream	50ml	£3.45	Kuhlua	25ml	£3.25

### Speciality Drinks

Glavya	£3.05	Campari	£3.05
Cointreau	£3.05	Malibu	£3.05
Pimms No. 1	£3.05	Tia Maria	£3.05
Drink with a mixer	£4.35		

### Sherry & Ports

Croft Triple Crown	£2.50	Harvey's Club Classic	£2.50
Tio Pepe	£2.50	Harvey's Bristol Cream	£2.50
Cockburn's Ruby	£2.50	Taylor's Reserve	£4.40

### Vermouth

Cinzano	£2.85	Martini Dry	£2.85
Martini Rosso	£2.85		

## Starters

### Rustic Breads, Marinated Olives and Humus Dip

£4.95

With extra virgin olive oil, aged balsamic vinegar. Perfect to share.

### Scallops

£7.50

King scallops pan fried in lemon fragrant butter, with baby spinach leaves.

### Classic Caesar Salad

£4.95

Crisp lettuce, tossed in Caesar dressing with garlic croutons, anchovies and Parmesan shavings with or without char-grilled chicken.

### Forest Mushrooms

£4.95

A selection of wild mushrooms, sautéed in Persillade butter  
On toasted crusty garlic bread.

### Home Cured Salmon

£6.95

Scotch salmon cured with coriander and chilli crust  
with baby leaf salad and raita dressing.

### Toasted Goats Cheese

£5.50

On sweet roasted pears with warm cranberry compote.

### Crayfish Tails

£6.50

On baby gem lettuce, lemon and marie rose.

## Main Courses

All main courses are served with a selection of seasonal vegetables & potatoes

### La Brasserie Fillet

£22.95

Prime fillet steak wrapped in smoked bacon with pâté.  
Pan fried to your personal taste, topped with wild mushrooms and Madeira sauce.

### Breast of Free Range Chicken

£14.95

With Thai Curry sauce, red peppers and served on soft noodles.

### Fillet Steak Café de Paris

£22.50

Pan fried prime fillet steak topped with richly spiced butter,  
accompanied with a rich red wine reduction.

### Roast Lamb Rump

£16.95

Sliced over roasted Mediterranean vegetables. Drizzled with mint pesto.

### Fillet of Beef Stroganoff

£16.95

Strips of beef fillet sautéed in butter with shallots, sliced mushrooms and paprika,  
flamed with brandy, reduced with white wine and cream, served with braised rice.

### Tenderloin of Pork

£15.50

Scallops of pork fillet sautéed in butter with chorizo,  
black pudding, bacon wafer with a red wine jus.

## From the Grill

All our beef is of the finest  
top quality English Steer Beef

All accompanied with grilled tomato, mushrooms, hand cut chips  
and homemade French fried onions rings.

### 8oz Fillet Steak

£19.95

Chargrilled prime beef fillet steak cooked to your personal taste.

### 10oz Sirloin Steak

£17.50

Chargrilled prime beef sirloin steak cooked to your personal taste.

### 24oz T Bone Steak

£23.95

Chargrilled sirloin & fillet steak on the bone, cooked to your personal taste.  
Minimum uncooked weight 24oz.

### 10oz Rib-eye

£19.00

Chargrilled 24 day aged prime rib-eye steak cooked to your personal taste.

### Best End of English Lamb

£16.50

Chargrilled Lamb cutlets cooked to your personal taste.

### Why not add an accompanying sauce for your steak

£2.50

Cracked Black Pepper, Stilton & Port,  
French Mustard or Forest Mushroom & Red Wine

## Fish Dishes

### Fillet of Sea Bass

£15.95

With black olive tapenade crust, on sautéed fennel, with white wine butter sauce.

### Roast Cod Fillet

£14.95

On mature cheddar cheesy mash with spring onion beurre blanc.

### Grilled Dover Sole

£23.50

Grilled in herb butter. Available on or off the bone.

### Crevettes

£18.95

Pan fried king prawns in their shells, with either garlic butter or piri piri style,  
served on a crisp salad.

## Vegetarian

### Homemade Blinis

£12.95

Herb blinis stacked with roasted vegetables topped with  
mozzarella cheese, on roast red pepper ketchup.

### Wild Mushroom Risotto

£12.95

Arborio rice with a selection of wild mushrooms,  
chopped parsley with a dash of double cream.

### Sweet Potato Curry

£12.95

Sweet potatoes, chick peas, spinach leaves in a mild curry sauce  
with braised long grain rice and poppadom.