



DINE WITH WINE FOR LUNCH, 24.95 FOR TWO PEOPLE
two courses & a glass of wine each, Monday - Sunday 12noon - 6pm

DINE WITH WINE FOR DINNER 34.95 FOR TWO PEOPLE
two courses & one bottle of wine from our selection, Sunday – Friday 6pm - 10pm

Wednesday 21st April 2010

STARTERS

Leek and potato soup with ciabatta croutes
Smoked salmon fish cakes served with tartar sauce, dressed salad
Poached chicken ballotine, celeriac remoulade with gribiche sauce
Roasted beetroot, goats cheese salad dressed with aged balsamic

MAINS

Char grilled chicken, pine nut and pesto salad dressed with aged balsamic
Fresh tagliatelle in a blue cheese sauce with purple sprouting and Brew House Parma ham
Thai stuffed lemon sole served with seaweed and vermicelli broth (£4.00 supplement)
Spinach and ricotta tart, tossed salad

DESSERTS

Vanilla Creme brulee
Warm fig and almond tart served with clotted cream
2 artisan cheese with sour dough and fruit chutney
Pannacotta, berry compote, short bread biscuit

Side orders £3 each

Hand cut chips
Creamy mashed potato
Creamed leeks
Curley kale with cumin seeds
Carrot & swede mash
Rocket & watercress, olive oil with aged balsamic

Brew House Hotel Terms & Conditions

Prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill; offer excludes all side orders and drinks
All our dishes are prepared from fresh ingredients sourced locally, from the rest of the UK and from central Europe.
Our kitchen has many nut-based products; therefore dishes without nuts could still contain trace elements of nuts. Please inform our service team of any allergies.

The Brew House Hotel, 1 Warwick Park, Tunbridge Wells, Kent TN2 5TA, 01892 520 587
www.thebrewhousehotel.com