



The Red House Brasserie

STARTERS

Freshly Made Soup of the Day £4.65
Served with warm bread.

A Tart for Starters £5.25
The title sounds a little risqué, but your mother would definitely approve! Caramelised onion and blue cheese tart with a walnut drizzle, which, in spite of the title, tastes divine.

BREADS, OLIVES AND DIPS

Selection of Breads £1.75
Just a nice selection of breads to put-you-on until your starter or main course arrives.

The Red House Garlic Loaf £3.75
Garlic bread the Red House way. (With cheese) £4.45

Duck Confit £5.95
A classic French dish with a wonderful black cherry jelly. Try and say that quickly three times!

Prawn Cocktail £5.95
The Red House adds a sexy twist to an old favourite. Served with marie rose sauce, and, of course, brown bread and butter.

Olives £1.75
As with the breads, just a little something to put-you-on without spoiling the starter or main course.

The Red House Humous £3.25
Lime, chilli and corriander humous with crostini.

MAINS

Omelette Arnold Bennett £7.45
Created at the Savoy Grill for the famous novelist, and now with a Red House twist. Smoked haddock, with fine Parmesan cheese and a Hollandaise glaze.

The Red House Fish Cakes £8.95
Two fish cakes served with crushed minted peas and 'Red House' tomato chutney.

Lasagne and Chips £8.95
Sounds like something you would get at the pub on the corner, but it's not! Made to a classic Italian recipe, and served with homemade coleslaw and our 'three-times cooked' chips.

The Red House Burger £9.75
A "duo" of 4oz burgers on individual rolls - one served with lettuce, tomato chutney and dill pickle, one with Swiss cheese and bacon. With 'three-times cooked' chips.

Coq au Vin £10.95
Just what the docteur ordered in this cold weather. (Apologies for such a dreadful play on words). This is a classic dish that seems to have fallen-off menus in the last few years and we're leading the charge to bring it back!

Spaghetti Carbonara £8.95
Once upon a time, pasta used to be simply 'spaghetti'. This brilliant dish got overtaken by silly recipes involving bow-tie shaped pasta, and twirly-whirly nonsense. Three cheers (or three red squares) for proper spaghetti!

Lamb Shank £13.95
Welsh Lamb, lightly braised for two hours in it's own juices, with creamy mash, roasted parsnip and a redcurrant and mint gravy. If you think it sounds great, you should wait until you taste it!

Twice-Cooked Belly of Pork £11.95
Local Cheshire free-range pork, braised and slow-roasted, to produce a beautiful, tender, melt-in-the-mouth kind of experience. With confit cabbage and root vegetables.

The Red House Club Sandwich £7.45
Slices of smoked chicken with grilled bacon, tomato, lettuce and mayonnaise, layered in toasted bread. Prepared exactly as it was originally in the Saratoga Springs gambling club in New York.

Steak Sandwich £8.95
Another American classic, but with a bit of a twist. Local Cheshire rump steak, in this case on an open ciabatta sandwich, and served with fried onions.

Corned Beef Hash £7.95
A perfect dish for this time of year, done (of course) with a bit of Red House style, and it comes with... a bottle of transport café brown sauce.

Bangers and Mash £8.45
No messing about with this dish. A British classic. Cheshire pork sausages, Maris Piper mashed potato, and onion gravy. Quality.

Courgette Risotto £8.45
You've got to try this! Discovered on a recent trip to Italy, and based on a 50 year old Milanese recipe, it is a fabulous risotto.

Fish, Chips and Mushy Peas £9.95
It's got everything except the smell of the seaside! Beer batter, 'three-times cooked' chips, and homemade mushy peas.

The Red House Caesar Salad £8.45
Pan-fried strips of succulent chicken, with pancetta, and served on a bed of baby gem lettuce, fresh anchovies, Parmesan and garlic croutons.

Sirloin Steak and Chips £16.95
Served with grilled tomato, portabella mushroom, green beans, 'three-times cooked' chips and a choice of Hollandaise or peppercorn sauce.

SIDES

'Three-times Cooked' Chips £2.95
(Steamed, cooled, fried, cooled, fried again).

Selection of Seasonal Vegetables £2.95

Mixed Leaf Salad £2.95

PUDDINGS

Jam Roly-Poly £3.95
Back by popular demand! With the Head Chef's own strawberry jam, a splash of custard and a scoop of ice cream. It's the business.

Berry Crumble £3.95
Another fabulous British pudding. Autumn and Winter berries, topped with a special hazelnut crumble, and served with custard.

Chocolate Fondue for Two £5.95
The ultimate dessert. It involves sharing with a friend, and chocolate! With stuff to dip in the chocolate - marshmallows, homemade chocolate brownie and seasonal fruits - it's just like the 70's again (only better).

Treacle Tart £3.95
Based on a recipe from two chefs at Hampton Court Palace, it is based - as it should be - on Lyle's Golden Syrup. It's light, it's fluffy, and it's served with vanilla ice-cream.

Raspberry Eton Mess £3.95
A Red House twist on the Eton College dessert. With meringue, cream and shortbread biscuit.

Ice-Cream £3.95
As with everything on our menu, our ice-cream needs to be (and it is) top-notch. The flavours change from week to week, so please ask your server for details.

SUNDAY LUNCH (Served 12pm - 6pm every Sunday)

Roast Cheshire beef with Yorkshire Pudding, roast potatoes and seasonal vegetables. £9.95

Local Cheshire roast pork with apple compot, roast potatoes, seasonal vegetables and sage gravy. £9.95

We also have a Kid's Menu. Just like the menu for the big boys and girls, it uses only fresh ingredients. Please ask us for a copy.

Our meals may contain nuts or nut traces. If you are concerned about nut allergies, please consult your server.

www.redhouseoaks.com



The Red House Brasserie

TAYLORS OF HARROGATE COFFEE

Freshly Brewed Coffee The Red House signature filter coffee.	£2.35	Caffè Americano Steaming hot water and a double shot of espresso.	£2.45
Caffè Latte Steamed milk and a shot of espresso, lightly topped with foam.	£2.75	Caffè Mocha Espresso, chocolate and steamed milk topped with whipped cream.	£2.95
Cappuccino An intense shot of espresso and half steamed, half foamed milk.	£2.75	Italian Hot Chocolate Steamed milk and chocolate, finished with whipped cream.	£2.75
Espresso A shot of pure intense coffee, smooth and caramelly.	Solo £1.75 Doppio £2.25		

TAYLORS OF HARROGATE TEA

English Breakfast With a full-bodied, rich and refreshing taste and a bright, inviting colour.	£2.35	Blackberry and Elderflower A sweet infusion of natural fruits and flowers.	£2.35
Earl Grey Light and elegant with the delicate fragrance of Bergamot.	£2.35	Organic Chamomile A soothing infusion of pure chamomile.	£2.35
Afternoon Darjeeling The Champagne of teas with a 'muscatel' flavour.	£2.35	Organic Peppermint A refreshing infusion of pure peppermint leaves.	£2.35
Decaffeinated Breakfast Tea A naturally decaffeinated blend of finest African teas.	£2.35	Raspberry and Vanilla A sweet infusion of natural fruits and flowers.	£2.35
		Green Tea with Jasmine Classic green China tea scented with Jasmine.	£2.35

WINES

WHITES	175ml	250ml	Bottle	REDS	175ml	250ml	Bottle
Mon Roc Chardonnay France. Light citrus and melon with a subtle spicy oak on the finish. Ripe fruit on the palate.	£3.75	£5.00	£13.95	Mon Roc Syrah France. Sweet fruit and boiled sweets on the palate with light fruit tannins on the finish.	£3.75	£5.00	£13.95
Ruitersvlei Chenin Blanc South Africa. Fresh and fruity, typical Chenin Blanc flavour with hints of guava, fruit salad and honeycomb.	£3.95	£5.30	£14.90	Vista Flores Sangiovese/Malbec Argentina. Exuberant purple mulberry fruits with a soft velvety finish.	£3.95	£5.30	£14.90
Montalto Pinot Grigio Italy. Delicate notes of ripe exotic fruits and citrus undertones. This wine makes a crisp and fresh impression.	£4.15	£5.60	£15.75	Siete Soles Estate Cabernet Sauvignon Chile. Rich flavours of blackberries and spice followed by a lengthy finish.	£4.40	£6.00	£16.95
Siete Soles Estate Sauvignon Blanc Chile. Lively citrus fruit flavours, with underlying apple and melon character.	£4.40	£6.00	£16.95	Stimson Estate Merlot USA. Firm in texture with berry, currant and smoke flavours.	£4.90	£6.65	£18.90
Chateau Ste Michelle Chardonnay Columbia Valley, USA. Fresh and soft with an appealing sweet citrus character and subtle oak nuances.	£5.80	£7.95	£22.90	Rioja Vina Salceda Crianza Spain. Dark red cherry in colour with hints of spice and wood on the nose. Smooth and well balanced.	£6.25	£8.60	£24.75
ROSE	175ml	250ml	Bottle	SPARKLING AND CHAMPAGNE	125ml	Bottle	
Manara Pinot Grigio Rosé Italy. Elegant, crisp and fruity with notes of ripe melon.	£4.40	£6.00	£16.95	Prosecco di Valdobbiadene	£4.50	£22.50	
				Champagne Testulat Carte d'Or		£29.95	
				Champagne Testulat Rosé		£35.00	
				Veuve Cliquot Yellow Label		£45.00	

MINERALS

Coca Cola	£2.10	Squeezed Orange Juice	£2.45
Diet Coke	£2.10	Pressed Apple Juice	£2.45
Sprite	£2.10	Tomato Juice	£2.45
Orangina	£2.30	Cranberry Juice	£2.45
Still and Sparkling Water	£2.10	Passionfruit Juice	£2.45
Appletiser	£2.30	Pineapple Juice	£2.45
Bundaberg Australian Ginger Beer	£2.30	Schweppes Mixers	£1.75

BOTTLED BEERS

Peroni 330ml 5.2%	£3.20	Heineken 330ml 5.0%	£3.20
Kronenbourg 1664 300ml 5.0%	£3.20	Magners Cider 330ml 4.5%	£3.50
Budweiser 330ml 5.0%	£3.20	Becks Alcohol Free Beer 275ml 0.05%	£2.60

SPIRITS 25ml

Gordon's Gin 37.5%	£2.25	Martell VS 40.0%	£3.00
Smirnoff Vodka 37.5%	£2.25	Bacardi Blanco Rum 37.5%	£2.25
Bells 8yr old Whisky 40.0%	£2.25	Martini Dry 14.7%	50ml £2.50
Jameson's Irish Whiskey 40.0%	£2.95	Baileys Irish Cream 17.0%	50ml £2.85
Jack Daniels 40.0%	£2.95	Harveys Bristol Cream 17.5%	50ml £2.95
Southern Comfort 35.0%	£2.85	Tia Maria 20.0%	£2.85
Pimms (with mixer) 25.0%	50ml £4.50	Amaretto Disaronno Originale 28.0%	£2.85

'ROYAL' TAKE-OUT

Now you can take a little bit of 'Royalty' home with you! Our 'Royal' cakes are incredibly popular, and we receive so many enquiries about them, that we thought it would be great if our customers could take some home with them. Just think, you could intimate to your friends and family that you had them made especially by 'Royal Appointment'! We won't tell.

BREAKFAST SPECIALITIES

(Served all day)

The Red House Breakfast Grilled bacon, two poached eggs, grilled plum tomato, local pork sausage, black pudding and button mushrooms. Served with buttered toast.	£8.95
Eggs Benedict We've got a real New Yorker thing going on with this menu. Supposedly invented at the Waldorf Hotel, it is the classic English muffin topped with bacon, poached egg and Hollandaise sauce.	£5.95
Cheshire's Best Bacon Buttie It's everything a bacon buttie should be - top quality bacon, farmhouse bread, and served with transport café tomato ketchup or brown sauce.	£4.95
Toasted Tea-Cake With the Head Chef's jam and butter.	£2.45

AFTERNOON TEA

Homemade Cheshire Scone Exactly as the title suggests. The Chef's homemade scone, with his own strawberry jam and clotted cream.	£2.85
Afternoon Tea for Two The full three tiers! A pot of Taylors of Harrogate tea; English cucumber, mature Cheddar, smoked salmon and roast ham finger sandwiches; two homemade scones, the Head Chef's strawberry jam and clotted cream; and a selection of 'Royal' cakes.	£15.95
Italian Afternoon Tea for Two How about the full three tiers - finger sandwiches, scones, and 'Royal cakes' - with a bottle of Pinot Grigio? Sounds great, doesn't it! A perfect way to spend an afternoon with a friend.	£27.95

'ROYAL' CAKES

Our cakes are very special. They are made by the lady who used to make the cakes for the Royal household, and are baked to exactly the same recipe.

Date and Pecan Cake This sweet, moist cake was the favourite of the Queen Mother.
Chocolate Brownie Dark and gooey, made with top quality chocolate.
Lemon Drizzle Cake Infused with the juice and zest of fresh lemons.
Bakewell Tart An English classic with a 'Royal' twist.
£3.95 per serving or £6.95 for a selection

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Reservations: 0151 356 4575