

WELCOME TO
NICO'S
BRASSERIE

AFTER LISTENING TO FEEDBACK FROM OUR COUNTRY CLUB MEMBERS AND DINERS AT NICO'S, WE ARE PROUD TO INTRODUCE A NEW MENU.

WE WELCOME YOUR FEEDBACK, SO PLEASE PASS YOUR COMMENTS TO OUR FRIENDLY TEAM OR EMAIL US DIRECTLY AT FEEDBACK@LIONQUAYS.COM

ENJOY YOUR MEAL...

SUMIT CHAKRABARTY

HEAD CHEF, LION QUAYS WATERSIDE RESORT

STARTERS AND SNACKS

SOUP OF THE DAY **£4.95**

Please ask for today's choice of our homemade soup served with a freshly baked roll

NACHOS (V) **£5.95/7.95**

A Nico's favourite, melted cheddar cheese, salsa, sour cream, jalapenos, guacamole (can be served as a sharing platter)

NACHOS WITH CHILLI CON CARNE **£7.95/9.95**

Melted cheddar cheese, salsa, sour cream, jalapenos, guacamole (can be served as a sharing platter)

PAN FRIED CRAB CAKE **£6.25**

North Atlantic crab bound with a lightly spiced herb mayo and served with a cucumber and radish relish

CHARD GRILLED LAMB KEBAB **£5.95**

Chefs speciality, minced lamb skewered with roasted peppers and served with a chickpea salad, mint and tomato chutney

THAI CHICKEN SATAY **£5.95**

If you've never had the real stuff, then you're going to be blown away by the succulent taste of this satay chicken skewer lightly marinated and served with a peanut sauce

CRISPY DUCK SPRING ROLL **£6.95**

Succulent hoi sin marinated duck wrapped in pastry, deep-fried and served with a rice noodle salad with som tum dressing,

MEDITERRANEAN GRILLED VEGETABLE RISOTTO (V) **£6.50/£10.95**

Simply presented with parmesan crisps and a balsamic reduction (can be served as a main dish)

MEZE SHARING PLATTER (V) **£9.50**

Deep fried pitta breads served with humus, Baba ghanoush, fagioli beans

TAPAS (SHARING PLATTER FOR 2 OR CAN BE SERVED AS A MAIN COURSE) **£12.50**

Calamari salt pepper with chilli garlic mayonnaise, potato wedges with spicy tomato sauce, paella, fiery chicken wings, and rustic bread with oils

ANTIPASTO (SHARING PLATTER FOR 2 OR CAN BE SERVED AS A MAIN COURSE) **£12.50**

(Italian meaning: before the meal) Parma ham, mixed olives, grilled vegetables, toasted ciabatta bread

LIGHTER OPTIONS

BAKED FIELD MUSHROOM WITH STILTON CHEESE **£8.50**

Served on a bed of fresh leaves and topped with a poached pear then drizzled with a caramelized walnut and grain mustard vinaigrette

CHAR GRILLED CHICKEN SALAD **£9.95**

Slices of freshly char grilled chicken served on rocket and water cress leaves and topped with a fresh avocado and tomato salsa.

GRILLED PRAWN AND CRAB SALAD **£9.95**

Char grilled king prawns tossed with North Atlantic crab meat, topped with a lightly spiced chilli ginger dressing and sweet pepper remoulade

GRILLED VEGETABLE SALAD **£8.50**

A selection of char grilled Mediterranean vegetables served on a bed of mixed leaves and topped with olives, garlic crouton and fresh feta cheese

TIGER PRAWN STIR FRY **£11.95**

Char grilled tiger prawns on a bed of fresh egg noodles lightly bound in a hoi-sin sauce and crispy vegetables

MAIN COURSES

FISH AND CHIPS	£10.95
Traditional as it gets!! Freshly beer battered cod served with hand cut chips homemade mushy peas, and tartar sauce	
PAN FRIED RED SNAPPER	£12.95
Enjoy a taste of the Med with this elegant dish of red snapper served on a tomato and shallot risotto with baby vegetables	
CHICKEN MASALA	£10.95
You won't find this in a jar!! Breast of chicken marinated and slowly cooked in a rich and creamy masala sauce and accompanied with a delightful vegetable biryani, garlic naan and mint raita	
LAMB BHUNA	£11.95
Our Chefs classic recipe from northern India, 'Bhuna' is a particular Asian cooking style where a sauce is reduced until it is so thick that it just clings to the meat. Lightly spiced sauce and served vegetable biryani, garlic naan and mint raita	
CHAR GRILLED FREE RANGE CHICKEN PIRI-PIRI	£11.95
This Portuguese-inspired dish is bursting with Mediterranean flavour. The chicken is marinated with a spicy piri-piri sauce and served with fries and salad	
BEEF ENCHILADAS	£9.95
Perhaps the best known of all Mexican foods, enchilada literally means "seasoned with chilli pepper". Corn tortilla filled with beef, baked in the oven with a zesty sauce and melted cheese	
RIB EYE STEAK 8OZ	£18.50
This cut is from the end of the sirloin approaching the neck and has the flavour due to the higher fat content, best served medium/well, accompanied with sautéed wild mushroom, roasted cherry vine tomato, onion rings and hand cut chips	
FILET STEAK 8 OZ	£19.95
The most tender cut of meat with little or no fat, we recommend this to be served rare-medium, accompanied with sautéed wild mushroom, roasted cherry vine tomato, onion rings and hand cut chips	
BEEF BURGER	£10.50
Handmade and 100% British beef, topped with smoked apple wood cheese, bacon, onion rings and homemade tomato relish and served with fries	
PORK SPARE RIBS	£10.95
Finger licking sticky slow roasted pork spare ribs, what more can you say? Served with fries, onion rings, corn on the cob and a finger bowl!	
STONE BAKED CHICKEN AND PEPPERONI PIZZA	£9.50
Classic Italian pizza served with your choice of either a rocket and parmesan salad or French fries	
STONE BAKED MARGHERITA PIZZA	£8.50
Tomato and cheese pizza, this is an absolute classic served with your choice of either a rocket and parmesan salad or French fries	
PAPPARDELLE PASTA WITH CHICKEN	£10.50
A true rustic Italian classic, wide ribbons of fresh egg pasta cooked lightly with grilled chicken, roasted pine nuts, sundried tomatoes, olives and topped with mozzarella.	
CLASSIC ITALIAN MEATBALLS	£10.50
'They're delizioso'!! This classic Italian meatball recipe, served with a delectably spiced tomato sauce, served over fresh egg pasta and topped with parmesan shavings	
SMOKED SALMON AND MACKEREL PASTA	£9.50
For you fish lovers, flavoursome smoked salmon and mackerel bound with a creamy Mascarpone cheese, and served with pappardelle pasta	
VEGETABLE LASAGNE	£8.95
Vegetarians and meat-eaters alike will love this hearty, vegetable lasagne, served with a rocket and parmesan salad and a crusty roll	

SANDWICH SELECTION

WITH THIN CHIPS

MEAT BALLS CIABATA	£8.50
A lightly baked Ciabatta served with a generous portion of meatballs and topped with melted cheese	
TURKEY BAGUETTE	£7.50
Slices of turkey, smothered with melting brie and topped with Cranberry	
TOASTED CLUB SANDWICH	£8.50
A meal in itself, char grilled chicken layered with crispy bacon, slices of egg held together with mayo and tomato	
STEAK CIABATTA	£9.50
Slices of rump steak on a crunchy ciabatta topped with a homemade onion marmalade, rocket leaves and sun dried tomato	
CHAR GRILLED VEGETABLE AND BRIE PANINI	£6.50
A mixture of char grill vegetables smothered in brie in a warm panini roll	
CHICKEN, BACON AND CHEESE PANINI	£6.50
Slices of Chicken and bacon topped with cheese in a freshly baked panini	

The below list of sandwiches can be served on your choice of freshly baked white or brown bread...

PRAWN MARIE ROSE	£5.50
HAM AND MUSTARD	£5.50
SMOKED SCOTTISH SALMON AND CRÈME FRAICHE ON BROWN	£5.50
CHEDDAR CHEESE AND ONION MARMALADE	£5.50
ROAST BEEF HORSERADISH	£5.50

SIDE DISHES

HAND CUT CHIPS	£2.95
THIN CHIPS	£2.50
ONION RINGS	£1.95
GARLIC BREAD	£1.75
CHEESY GARLIC BREAD	£2.50
TOMATO ROCKET SALAD	£2.50

DESSERTS

£4.95

All of our desserts are homemade by our professional Chefs

STICKY TOFFEE PUDDING

Our Head Chefs favourite, an incredibly light pudding with a hint of lemon served with luscious caramel ice cream

ROAST SPICED PEAR WITH FRESH CLOTTED CREAM

Slowly roasted in cinnamon and caramel sauce, and a dollop of clotted cream

DUO OF CHOCOLATE MOUSSE

Go on treat yourself ... a very light dark and white chocolate mousse, with a berry sorbet

HAZELNUT CAKE

This handmade cake is freshly baked then drizzled with chocolate ganache and then served with a side of vanilla cream

APPLE CRUMBLE

Everybody's favourite a soft light apple filling topped with a crunchy crumble and served with your choice of Vanilla ice-cream or custard

A TRIO OF YOUR FAVOURITE ICE CREAM

This Swiss ice cream is made by Movenpick

SPARKLING WINE & CHAMPAGNE...

PINOT GRIGIO CUVÉE ROSÉ BRUT, CASA SANT' ORSOLA, SPAIN	£15.50
Fashionably pink this pear fizz is light, dry and refreshing	
BERRI ESTATES CUVÉE BRUT, SOUTH-EASTERN AUSTRALIA	£17.00
Easy-drinking sparkling with a lively effervescence and hints of apple and pear flavours	
PROSECCO EXTRA DRY, FANTINEL, ITALY	£18.50
Fresh, dry and fruity, smooth and pleasant, velvety and poetic flavour. By the glass: £3.95	
FANTINEL ROSÉ BRUT, ITALY	£21.00
Delicious strawberry and redcurrant flavours, with a squeeze of sweetened lemon juice	
LANSON BLACK LABEL BRUT, FRANCE	£30.00
A classic exuberant champagne famous for its intense fragrance on the palate	
LANSON BRUT ROSÉ, FRANCE	£36.50
Luminous, fresh, pink with initial aromas of red fruits, light on the palate	
VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE	£40.00
Full, yet dry and has a rich, creamy style with biscuit flavours	
TAITTINGER BRUT VINTAGE, FRANCE	£52.50
An intense elegance divinely presents a full richness yet lively crispness with lingering finesse	

ROSÉ WINE

BELVINO PINOT GRIGIO ROSATO DELLE VENEZIE, ITALY	£14.00
Slightly drier in style, full of fresh summer berry fruit aromas By the glass: Small (125ml) £2.60 Large (250ml) £4.95	
VENDANGE WHITE ZINFANDEL, CALIFORNIA, USA	£16.00
Delicate in colour, delicious strawberry aroma and zingy freshness By the glass: Small (125ml) £2.85 Large (250ml) £5.50	

WHITE WINE

CORTE VIGNA PINOT GRIGIO, PAVIA, ITALY	£13.00
Floral, racy and dry with green, crisp fruit, an innovative wine By the glass: Small (125ml) £2.30 Large (250ml) £4.40	
THE GOURMET CHARDONNAY, SOUTH AUSTRALIA, ITALY	£13.25
Fruit-driven Chardonnay, with zesty, citrusy fruit and a structure made for food By the glass: Small (125ml) £2.40 Large (250ml) £4.50	
KELL'S EDGE RIESLING-GEWÜRZTRAMINER, SOUTH-EASTERN AUSTRALIA	£13.50
Delightful floral combination of Riesling and aromatic Gewürztraminer By the glass: Small (125ml) £3.80 Large (250ml) £5.20	
LUIS FELIPE EDWARDS LOT 66 SAUVIGNON BLANC, RAPEL VALLEY, CHILE	£14.00
Natural fruit aromas and flavours of citrus fruit, melon, pineapple and pear	

WHITE WINE

FLAGSTONE NOON GUN CHENIN BLANC-SAUVIGNON BLANC-VIOGNIER WESTERN CAPE, SOUTH AFRICA	£14.75
Intense, aromatic, tropical fruit flavours	
DON JACOBO RIOJA BLANCO, BODEGAS CORRAL, SPAIN	£15.50
Fresh, dry, crisp and modern, from this classic Spanish region	
CONO SUR SINGLE BLOCK VISIÓN VIOGNIER, COLCHAGUA VALLEY, CHILE	£16.00
Lovely aromatic floral aromas followed by warm peach and apricots	
RIVERSTONE RIDGE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	£16.50
Ripe gooseberry and citrus aromas with herbaceous notes	
SANCERRE, LES COLLINETTES, JOSEPH MELLOTT, FRANCE	£22.50
Stylish and crisp aromas of gooseberries and powerful fruit flavours	
CHABLIS GLOIRE DE CHABLIS, J. MOREAU ET FILS, FRANCE	£22.50
Traditional Chablis, dry, flinty and elegant	
CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	£28.00
Layers of striking flavours combining distinctive grassy aromas and redcurrant spiciness	

RED WINE

CORTE VIGNA MERLOT DELLE VENEZIE, ITALY	£13.00
Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones. By the glass: Small (125ml) £2.30 Large(250ml) £4.40	
OUTBACK CHASE SHIRAZ, SOUTH-EASTERN AUSTRALIA	£13.25
Ripe berry and bramble fruit followed by a hint of spice. By the glass: Small (125ml) £4.10 Large (250ml) £5.50	
LUIS FELIPE EDWARDS LOT 40 CABERNET SAUVIGNON, RAPEL VALLEY, CHILE	£13.50
Medium bodied, ripe tannins and lingering ripe berry-fruit finish	
FLAGSTONE LONGITUDE, SOUTH AFRICA	£15.50
Plenty of dark berry fruits on the nose and juicy palate, finishes soft and lingering	
VALPOLICELLA CLASSICO, BOLLA, ITALY	£16.00
A tremendous trio of traditional grapes with a hint of liquorice	
FINCA FLICHMAN RESERVA MALBEC OAK-AGED, MENDOZA, ARGENTINA	£16.50
Superb intensity with heady richness and warmth, earthy in character	
DON JACOBO RIOJA CRIANZA TINTO, BODEGAS CORRAL, SPAIN	£18.00
Abundant bright raspberry aromas with sumptuous cherries, layered with a barrique character	
RAVENSWOOD OLD VINE ZINFANDEL, LODI COUNTY, USA	£19.50
Powerful and spicy with typical black pepper, plum and berry-fruit aromas and flavour	
DRYLANDS PINOT NOIR, MARLBOROUGH, NEW ZEALAND	£22.50
Cherry and plum flavours layered with an attractive earthy character and a smooth finish	
FLEURIE DOMAINE DE PONCEREAU, LOUIS JADOT, FRANCE	£23.50
Elegant silkiness enveloping a plump, ripe berry, mouth-filling character and supple freshness	
CHATEAUNEUF DU PAPE LES BARTAVELLES, FRANCE	£28.00
A powerful wine, full, complete and silky with notes of ripe fruit, liquorice and gingerbread	