

the brasserie
— bar & restaurant —

SET MENU

£17.50 per person

STARTERS

Lemon and chilli griddled asparagus, broad bean puree, spring onion pesto

Vg

Rillettes of smoked mackerel, beetroot, pickled celeriac, bread crisps

Fi, Mi, Mu, Ce, Gl, Su

Marmite buttered garlic mushrooms and chorizo on toasted ciabatta

Gl, Mi

MAINS

Pan roasted tenderloin of pork, cauliflower rosti, black pudding, pear and cider jus

Gl, Mi, Ce, Su

Luxury seafood and broccoli pie, topped with Montgomery cheddar mash

Fi, Cr, Mo, Mi

Provencale vegetable and red wine risotto, pine kernels, Parmesan style cheese, crisp kale

(Vg) Gl, Su

8oz rib eye steak, grilled mushroom and tomato, hand cut chips and salad garnish | £13.50 supplement

Mi, Mu, Su

Bacon Cheeseburger, smoked cheese, mozzarella, maple bacon, cos lettuce, tomato, gherkin, crispy onions, burger sauce, in a soft white bap, salad garnish and hand cut chips | £7.00 supplement

Gl, Mi, E, Ce, Mu, Su

Fish and chips, fillet of haddock battered or grilled, mushy peas | £7.00 Supplement

Fi, Mu, E

Hospitality
Action

Invisible Chips for Hospitality Action, 0% fat, 100% charity

£1.00

(If you wish to donate more please speak with your server)

DESSERTS

Chocolate, orange cheesecake, orange curd, honeycomb

Gl, Mi, E

Warm sticky toffee cake, salted caramel ice cream

(Vg) Gl

Red berry Eton mess, strawberry jelly

Mi, E

English cheese selection, celery, wafers and grapes | £2.50 Supplement

Mi, Ce, Gl, (may contain traces of sesame)