

the brasserie
— bar & restaurant —

SUNDAY MENU

£17.50 per person

STARTERS

Fillet of smoked mackerel, fennel slaw, rhubarb and thyme dressing

Fi, E

Duck liver and orange parfait, beetroot and brioche

Gl, E, Mi, Mu

Field and wild mushrooms on garlic toasted ciabatta fingers, crisp onion, madeira jus

(Vg) Gl, Ce, Su

Soup of the day, crusty bread

Gl

MAINS

Roast pepper and mozzarella filled breast of chicken, cauliflower rosti, confit cabbage, red wine sauce

Mi, Su

Baked supreme of salmon, spinach gnocchi, pea and onion fricassee, salsa verde

Fi, Gl, Mu, Mi, Su

Lemon and herb marinated vegetable kebab, creamed green risotto, frizzled leek

(Vg)

Roast sirloin of beef, roast potatoes, Yorkshire pudding and seasonal vegetables | **£10.00 supplement**

Gl, E, Mi, Ce, Mu, Su

Lentil, mushroom and apricot nut roast, roast potatoes and seasonal vegetables | **£8.00 supplement**

(Vg) Gl, N

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



Invisible Chips for Hospitality Action, 0% fat, 100% charity | £1.00

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

DESSERTS

Apple pie, vanilla ice cream, caramel sauce

Gl, Mi, E

Warm berry sponge, compote, raspberry sorbet

(Vg) Gl, So

Coffee cream profiteroles, dark chocolate sauce

Gl, Mi, E, So

English cheese selection, celery, wafers and grapes | **£2.50 supplement**

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