

the brasserie

— bar & restaurant —

SUNDAY MENU

£17.50 per person

STARTERS

Charred mackerel fillet, panzanella salad, avocado yogurt

Fi, Mi, Su

Smoked ham hock terrine, chive scone, chicken fat mayonnaise

Gl, E, Mi, Mu, Su

Crispy fried garlic and soft cheese stuffed olives, sweet chilli dressing

(Vg) Gl

Soup of the day, crusty bread

Gl

MAINS

Duck leg tagine, sultana cous cous, preserved lemon

Gl, N

Pan roast supreme of coley, caramelised cauliflower puree, braised cabbage, caper butter

Fi, Mi, Su

Mushroom and artichoke ragout, spinach spaghetti, garlic crumb

(Vg) Gl, Su, So

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

Rhubarb and apple crumble, vanilla custard

(Vg) Gl

Dark chocolate and honey tart, white chocolate ice cream

Gl, E, Mi, So

Butterscotch panna cotta, blackberries and gingernut

Gl, E, Mi

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

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