

the brasserie  
— bar & restaurant —

# SUNDAY MENU

£17.50 per person

## STARTERS

Roast carrot and chickpea, semi dried tomato, pickled shallot, sumac and pomegranate dressing

(Vg) Su

Mustard panna cotta, goat cheese crumble, beetroot

Mu, Mi, So

Roast salmon nicoise

Fi, E, Mu, Su

Soup of the day, crusty bread

Gl

## MAINS

Confit duck thigh, celeriac sauerkraut, bulgur and cherries

Gl, Ce, Su

Baked fillet of sea bream, pak choi, wild mushrooms and galangal broth

Fi, Se

Spinach malfatti, saffron roast fennel, basil and tomato sauce

(Vg) Gl, 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

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

Lemon meringue sponge, pistachio

Gl, Mi, E, N

Bitter chocolate mousse, caramel

(Vg) So

Rhubarb and custard tart, ice cream

Gl, Mi, E, So

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

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

(Vg) suitable for vegans - Celery/Ce Gluten/Gl Crustaceans/Cr Eggs/E Fish/Fi Lupin/Lu Milk/Mi Molluscs/Mo Mustard/Mu Nuts/N Peanuts/P Sesame/Se Soya/So Sulphites/Su

\* May contain traces of nuts \*\* May contain traces of nuts & peanuts