

the brasserie

— bar & restaurant —

EVENING SET MENU

£27.50 per person

TO START

Bread, olives and dipping oil

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

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

8oz rib eye steak, grilled mushroom and tomato, hand cut chips and salad garnish | **£10.00 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 | **£2.00 supplement**

Gl, Mi, E, Ce, Mu, Su

Fish and chips, fillet of haddock battered or grilled, mushy peas | **£2.00 supplement**

Fi, Mu, E



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

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

Cafetiere Coffee or English Breakfast Tea