

the brasserie

— bar & restaurant —

EVENING SET MENU

£27.50 per person

TO START

Bread, olives and dipping oil

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

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

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

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

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

Cafetiere Coffee or English Breakfast Tea