

the brasserie

— bar & restaurant —

STARTERS

Potage Parmentier 6
potato and onion soup

Textures of beetroot 8
dark rye crusted horseradish and goat's cheese truffle, balsamic dressing

Mushroom orzo 7.5
warm wild mushrooms, light soy, parsley mayonnaise

Chicken, pheasant and leek terrine 8.5
onion puree and pickled walnuts

Traditional oak smoked salmon 9
capers, shallots, brown bread and butter

Pan fried mackerel 8
rhubarb and sweet mustard dressing

MAINS

6-hour braised lamb shank 19.5
parsley mashed potato, red cabbage, soured wild mushrooms, redcurrant jus

Tenderloin of Dingley Dell pork 18.5
potato terrine, leek and bacon croqueta, apple and cauliflower

Pan fried rib eye steak 25
grilled steak garnish, thrice cooked chips, garlic butter and dressed leaves

Roast hake fillet 17.5
Provençal mussel sauce, coco de paimpol beans

Sea reared trout supreme 18
chorizo, peas and tartare butter sauce

Spelt, barley and sage 'risotto' 14
carrot, pumpkin and cavolo nero

Thai vegetable poke [po_kay] bowl 15
yellow coconut curry, ramen noodles and sesame

Full allergens menu available on request.