

SUNDAY MENU

PLEASE BE COVID SECURE AT THE BRASSERIE

Follow the one way system - Wear your face covering when moving around - Use the hand sanitiser provided

2 courses £20.00 | 3 courses £25.00

STARTERS

Chicken liver and wild mushroom parfait, green tomato chutney

Mi, Mu, Su

Prawn and crayfish cocktail pot

Cr, E, Mi, Gl, Ce

Torched goat's cheese, fig and beetroot salad, ciabatta croutons

Gl, Mi, Su

Soup of the day, served with crusty bread

Gl

MAINS

Slow cooked featherblade of beef, white bean and chick pea cassoulet, gremolata

Ce, Su

Lemon and herb crusted baked sea bass fillet, green vegetable risotto, saffron cream

Fi, Mi, Su, Gl

Sage roasted butternut squash, lentil and spinach steamed pudding, chive mash, red wine gravy

Su, Gl

ROASTS

All served with roast potatoes, Yorkshire pudding and seasonal vegetables

Gl, E, Mi, Su

Loin of pork, apple sauce, stuffing, crackling

Gl, Mi, CE

Sirloin of beef, horseradish sauce

Mi, Mu, Su, CE

Suffolk chicken, sausage meat stuffing, bread sauce

Gl, Mi, E, M, Ce

DESSERTS

Baked vanilla cheesecake, white chocolate sauce, honeycomb

Gl, Mi, E, So

Warm chocolate brownie, fudge ice cream

Gl, Mi, E, So

Spiced plum and almond Eton Mess

Mi, E, N

Selection of cheeses, wafers and grapes

Mi, Gl, Se

Ice creams & sorbets, an ever changing selection

Mi, Gl, E *May contain traces of nuts

SPECIAL OFFER

Add a bottle of house white, rose or red for just £12