

# the brasserie

— bar & restaurant —

## Sunday lunch

Autumn 2019

2 courses 20.00

3 courses 25.00

### STARTERS

Textures of beetroot **Mi, Mu, Su**  
*horseradish and goat's cheese truffle, balsamic*

Mushroom crostini **Gl, Mi, Mu, Su**  
*garlic butter, rocket and herb oil*

Chicken, pheasant and leek terrine **Su**  
*onion puree*

Traditional oak smoked salmon **Fi, Gl, Mi**  
*capers, shallots, brown bread and butter*

Soup of the day

### MAINS

Chicken Caesar **Gl, Fi, E, Mi**  
*anchovies, pancetta, croutons and parmesan*

Baked salmon fillet **Fi, Gl, Mi**  
*spinach and tomato gnocchi*

Mushroom Bourguignonne pie **Gl, Mi**  
*parsley mash*

Carrot and butternut risotto **Mi, Su**  
*crispy kale, pine kernels and parmesan*

Full allergens menu available on request.

## ROASTS

All served with roast potatoes, Yorkshire pudding, braised red cabbage and seasonal vegetables

Gl, E, Mi, Su

Loin of pork Gl, Mi, Ce  
*apple sauce, stuffing, crackling*

Sirloin of beef Mi, Mu, Su, Ce  
*horseradish sauce*

Suffolk chicken Gl, Mi, E, M, Ce  
*sausage meat stuffing, bread sauce*

## DESSERTS

Caramelised white chocolate mousse Gl, Mi, E, So

*dark chocolate jelly, chocolate soil*

Apple crumble Gl, Mi  
*cinnamon granola, apple sorbet*

Plum clafoutis Gl, Mi, E, N  
*crème fraiche*

French & East of England cheeses *chutney, grapes and wafers*  
Mi, Ce, Su, Gl (may contain traces of nuts & peanuts)

Ice creams and sorbets *an ever-changing selection*

Gl, E, Mi (may contain traces of nuts)

## COFFEE & TEA

Espresso, macchiato 1.85  
Cafetiere coffee, americano 2.95  
Cappuccino, latte 3.25  
Tea & infusions 2.95  
Hot chocolate 3.25