

the brasserie
— bar & restaurant —

SUNDAY MENU

£17.50 per person

STARTERS

Soup of the day, crusty bread | Gl

Terrine of guinea fowl, roast pear, onion marmalade | Mi, Mu, Su

Hot smoked salmon Niçoise | Fi, Mu, E

Field and wild mushrooms on garlic toasted ciabatta, crisp onion, madeira jus (Vg) | Gl, Ce, Su

MAINS

Confit leg of duck, baby roast potatoes, buttered savoy, cherry sauce | Mi, Ce

Indulgent fish pie, parsley mash, steamed broccoli | Fi, Mo, Cr, Gl, Mi, Su

Creamed green vegetable risotto, pine kernels, nutritional yeast (Vg) | Su

Roast sirloin of beef, roast potatoes, Yorkshire pudding and seasonal vegetables | Gl, E, Mi, Ce, Mu, Su

£10.00 supplement

8oz rib eye steak, grilled mushroom and tomato, hand cut chips and salad garnish | Mi, Mu, Su

£13.50 supplement

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 | Gl, Mi, E, Ce, Mu, Su

£7.00 supplement

Fish and chips, fillet of haddock battered or grilled, mushy peas | Fi, Mu, E

£7.00 supplement



Invisible Chips for Hospitality Action, 0% fat, 100% charity | £1.00

(If you wish to donate more please speak with your server)

DESSERTS

Sticky toffee cake, caramel sauce, ice cream | Gl, Mi, E

Blackberry and apple crumble, vanilla custard (Vg) | Gl, So

Saint Clément's posset, shortbread | Mi, E, Gl

English cheese selection, chutney, grapes and wafers | Mi, Ce, Su, Gl, (may contain traces of sesame)

£2.50 supplement

The Wivenhoe House team gratefully receive 100% of the gratuities and tips you kindly leave, thank you.

(Vg) suitable for vegans - Celery/Ce Gluten/Gl Crustaceans/Cr Eggs/E Fish/Fi Lupin/Lu Milk/Mi Molluscs/Mo Mustard/Mu Nuts/N Peanuts/P Sesame/Se Soya/So Sulphites/Su

* May contain traces of nuts ** May contain traces of nuts & peanuts