

The Brasserie

Starters

Summer Vegetable Minestrone 5.95

Iberian Sliced Charcuterie, Aged Berkswell, Spiced Pear and Nigella Seed Chutney, Radish, Pickles 9.95

Rillette of Free Range Duck, Gooseberry and Nettle Relish, Sour Dough Toast 8.95

Baked Brixham Half shell Scallop, Chapel and Swan Smoked Salmon Tartar, Dill, Lemon 10.95

Baked Somerset Camembert for 2 to Share, Chutney, Toasts, Truffle Oil 10.95

Mains/Grills/Fish

Beef Cheek, Cobble Lane Wagyu Salami, Beer Pickled Onions, Madeira 19.95

Searred Cornish Hake, Lynn Shrimps, Parsley, Samphire, Seashore Herbs 18.95

Collar of Pork, Crispy Belly, Pickled Kraut, New Season Broccoli, Aged Sherry Vinegar 18.95

Fillet of South Coast Plaice, Merguez, Capers, Squid, Rainbow Carrots 18.95

Risotto of Summer Garden Peas, Mint, Feta, Chilli 13.95

Brasserie Plat Du Jour, Market Price

All main course dishes are accompanied by Garlic and Rosemary Parmentier Potatoes

Sides

Brisket & Smoked Poacher Mac n Cheese/Greek Salad/Red Cabbage Slaw/Rustic Chips/New Season Broccoli
Berkswell and Truffle Topped Chips/Brasserie Caprese Salad/Buttered New Potatoes
All at 3.50

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy please inform your server before ordering.
Product specification sheets are also available to customers and can be found behind the bar.
All prices include VAT at the current rate.