

The Brasserie

Starters

Roast Carrot Soup, Toasted Cumin Seeds, Coconut, Red Pesto 5.95

Iberian Sliced Charcuterie, Aged Berkswell, Damson and Sloe Gin Conserve, Radish, Pickles 10.95

Bocconcini, Beetroot Quinoa, Tenderstem Broccoli, Honey Roast Pumpkin Seeds, Gem, Lemon Oil 8.95

A Tart of chapel and Swan Smoked Salmon with Smoked Haddock and Creamed Leeks
Parsley Crumb, Winter Salad 9.95

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

Ginger Teriyaki Marinated Fillet of Sea Bream, Star Anise, Chantenay Carrots,
Coriander and Mango Salsa 18.95

A Parcel of Locally Produced Roast Turkey, Filled With Sage, Onion and Cranberry Stuffing
With Smoked Bacon and Rich red Wine Jus 18.95

Roast Fillet of Hake, Burnt Butter Hollandaise, Radish, Cockles, Spinach 18.95

Wild Mushroom, Spinach and Sautéed Chestnut Risotto, Smoked Cheese, Pea Shoots 13.95

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

Sides

Brisket & Smoked Poacher Mac n Cheese/Greek Salad/Red Cabbage Slaw/Rustic Chips/
Seasonal Broccoli/Buttered Chantenay Carrots/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.