

The Brasserie

Smaller Plates

Celeriac and Apple Soup, Wholegrain Mustard Crème Fraiche 5.95

Artisan Sliced Spanish Charcuterie, Pickles, Shaved Berkswell, Rocket Salad 11.95

Beetroot Cured Salmon Tartar, Horseradish Crème Fraiche, Lemon Dressed Salad 10.95

Sautéed Spinach and Goats Cheese Tart, Autumn Salad, Pesto 9.95

Brasserie Greek Salad with Red Onions, Olives and Feta 10.95

Larger Plates/Grills

Southern Fried Chicken Burger, Spiced Chipotle BBQ Mayonnaise, Crisp Gem, Brasserie Slaw, Pretzel Bun, Rustic Chips 14.95

Pan Seared Fillet of Hake, Fennel Purée, Buttered Spinach, Heritage Carrots, Shellfish Bisque 18.95

Ground Beef Burger, Truffled Cheese, Brasserie Burger Sauce, Sliced Gherkin, Brasserie Slaw
Pretzel Bun, Rustic Chips 15.95

Roast Breast of Dukkah Marinated Guinea Fowl, Moroccan Spiced Couscous Salad
with Mint, Chilli, Apricot and Lemon 18.95

Slow Cooked Beef Cheek, Chorizo Mac and Cheese, Dripping Fried Breadcrumbs, Parsley, Beer Reduction 19.95

Roast Pumpkin, Sage, and Wild Mushroom Risotto with Smoked Cheese 13.95

Unless specified all main course dishes are accompanied by Sea Salt and Rosemary Sautéed Potatoes
and Mange Tout, Green Beans and Kale

Desserts

Tiramisu, Chocolate Sauce, Coffee Ice Cream 7.95

Warm Apple and Sultana Crumble Tart, Vanilla Custard 6.95

Sticky Toffee Pudding, Salt Caramel Sauce, Burnt Butter Ice Cream 7.95

Dark Chocolate Delice, Raspberry Compôte, Raspberry Sorbet 7.95

A Selection of Ice Cream and Sorbets 6.95

Brassiere Cheese Platter with Celery, Grapes and Autumn Chutney 10.95

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.