

Sundays in the Brasserie

Brasserie Roast Platters to Share

Roast Sirloin of British Beef with Port Glazed Blade of Beef,
Rich Roast Pan Gravy £16.95

Roast Free Range Chicken, Chipolata Wrapped in Bacon,
Sage and Onion Stuffing £14.95

*Our Brasserie Roasts are served with Yorkshire Pudding,
Cauliflower and Mature Cheddar Cheese Gratin,
Summer Green Vegetables and Dripping Roast Potatoes*

Larger Plates / Salads

Grilled Halloumi, Marinated Artichoke, Crisp Gem, Roast Pepper,
Balsamic and Honey Dressing 12.95

Spinach and Ricotta Tortellini Roast Garlic and Tomato Sauce £13.95

Beer Battered Haddock, Pea Puree, Lemon, Rustic Chips £13.95

Brasserie Greek Salad £12.95

Brasserie Sweets

All at £6.95 each

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

Dark Chocolate Delice, Raspberry Compôte, Raspberry Sorbet

A Selection of Ice Creams and Sorbets

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.