

Brasserie Dinner Menu

Available from 6 pm – 9.30 pm

Starters

Roast Tomato Soup, Vegan Pesto, Balsamic Croutons (Vegan-GF)	5.95
Heritage Tomato Salad, Vegan Feta, Marinated Olives, Pesto, Watercress (Vegan-GF)	10.95
Smoked Salmon Mousse, Summer Beets, Pickled Cucumber, Beetroot and Pomegranate Dressing	12.95
Pressed Terrine of Harissa Marinated Chicken with Olives and Charred Peppers, Carrot Chutney, Rosemary Focaccia Toast	12.95
Sea Foods	
Salmon and Prawn Fishcake, Poached Hens Egg, Preserved Lemon, Chive Butter Sauce	14.95
Roast Hake, Red Pesto Marinade, Creamed Spinach, Charred Fennel, Tomato, Shallot and Dill Dressing	21.95
Burgers	
Crisp Fried Chicken Burger Cajun Mayonnaise, Crisp Gem, Floured Ciabatta Bun, Brasserie Slaw, Rustic Chips	16.95
Moving Mountains Plant Based Burger Vegan Cheddar, Vegan Burger Sauce, Pickled Cucumber, Floured Ciabatta Roll, Rustic Chips (Vegan)	14.95
Ground Beef Burger Gruyere Cheese, Maple Grilled Bacon, Truffle Mayonnaise, Brasserie Slaw, Pretzel Roll, Rustic Chips	17.95
Larger Plates	
Breast of Charred Chicken Filled with Cream Cheese and Sauteed Chorizo with Honey Roast Squash, Kale, Shallot Jus	22.95
Charred Pork Rib Eye Grilled Aubergine, Courgette and Spring Onions, Salsa Verde, Black Garlic Jus	21.95
Charred Rump of Beef, Served Medium Rare, Carrot Purée, Cavolo Nero, Heritage Carrots, Red Wine Jus (A supplement of £3.95 will apply for our dinner inclusive guests)	26.95
Wild Mushroom, Spinach and Tarragon Risotto with Vegan Cream Cheese (Vegan-GF)	14.95
Roast Vegetable and Chickpea Tagine Apricot, Chilli and Mint Cous-cous, Preserved Lemon (Vegan)	14.95

Unless specified, all main course dishes are accompanied by Wedged New Potatoes with Roast Garlic and Rosemary and Savoy Cabbage, Leeks and Peas