

Brasserie Dinner Menu

Available from 6 pm – 9.30 pm

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Spiced Pumpkin and Coconut Soup, Toasted Pumpkin Seeds (Vegan-GF)	
Mezze Hummus, Harisa, Toasted Chickpeas, Rocket, Charred Flat Bread (Vegan)	8.95
Smoked Salmon Mousse, Marinated Beets, Pickled Cucumber, Beetroot and Pomegranate Dressing	12.95
Pressed Terrine of Chicken, Wild Mushrooms and Ham Hock, Carrot and Apricot 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 Cheddar Cheese, Maple Grilled Bacon, Truffle Mayonnaise, Brasserie Slaw, Pretzel Roll, Rustic Chips	17.95
Larger Plates	
Breast of Charred Chicken Prosciutto Ham and Creamed Sweetcorn, Cavolo Nero, Charred Spring Onion, Black Garlic Jus	22.95
Charred Pork Rib Eye Fennel Marinade, Honey and Sage Roast Parsnips, Savoy Cabbage, Cider and Shallot Cream	21.95
Charred Rump of Beef Served Medium Rare, Roast Shallot, Heritage Carrots, Pepper Sauce (A supplement of £3.95 will apply for our dinner inclusive guests)	26.95
Caramelised Red Onion, Smoked Cheese and Chive Tart Seasonal Greens, Butter Sauce	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