

BRASSERIE

Sunday Menu

Nibbles

Ibérico Ham	10
Cashew Nut Hummus (ve) vegetable sticks [SD,N,C,S]	8
Cauliflower Popcorn (ve) teriyaki, soy, chilli, sesame [So,SD,G,S]	8

Starters

Wild Garlic & White Onion Soup (ve) herb focaccia, aged olive oil [G]	10
Potted Smoked Trout cornichons, melba toast [F,So,M,G]	12
Soft Shell Crab, Chilli & Tomato Jam chopped gem lettuce & lime [Cr,G,S,S,SD,P]	12
Marinated Tomato & Burrata basil pesto, toasted hazelnuts [N,M,SD]	16
Roasted Beetroot Salad spring leaves, tarragon labneh, za`atar dressing [SD,M,S]	9
Bang Bang Chicken & Soba Noodles red chilli, peanut dressing [N,So,P,G,SD,M]	12

Starter/Main

Searred Scottish Scallops 17/26
caramelised shallots, apple, pancetta [Mo,SD,M]

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

Mains

Pan Fried Sea Bream capers, parsley beurre noisette [F,M,SD]	26	Confit Duck Shepherd's Pie sun-dried tomatoes, chervil [So,E,M,C,SD]	24
Chicken Milanese & Black Truffle Oil creamed spinach, organic hen's egg [G,E,M]	24	Beer Battered Cod & Chips crushed English peas, tartare sauce [G,F,E,M]	20
Rocket & Parmesan Risotto extra virgin olive oil [L,So,M,SD,C]	20		

Grill

Free-Range Pork Chop spiced apple chutney, sage [SD]	22	Cauliflower Steak (ve) beetroot hummus, fennel & pomegranate [SD,S]	19
Short Rib Chuck Burger streaky bacon, cheddar, salted fries [G,C,E,M,Mu,SD]	20	Sauces Peppercorn Sauce [SD,G,F,Mu] or Chimichurri [SD]	3

To Share

(2-3 people)

Today's Catch MVP
minted new potatoes & steamed samphire [F,SD,M]

Sides

Honey Buttered Carrots [M]	5
Fluffy Crisp Roast Potatoes [M]	5
Rocket, Parmesan & Balsamic Salad [SD,M]	5
Salted Koffman Fries (ve) [G]	5

Sunday Roast

Rare Breed Roast Pork Belly [E,M,SD,G]	24
Slow-roast Native Breed Beef [E,M,SD,G]	26
Butcher's Choice our butcher, Billy Owton's top choice [E,M,SD,G]	MVP

Served with yorkshire pudding,
thyme & garlic roasties, root veg,
red cabbage & proper gravy.

