

# BRASSERIE

## ← Cocktails →

<b>Negroni</b> Gin, Sweet Vermouth, Campari	£12
<b>Margarita</b> Tequila, Cointreau, Lime	£13
<b>Blackberry Bellini</b> Cremant, Blackberry Purée	£12
<b>Moscow Mule</b> Vodka, Lime, Ginger Beer, Angostura Bitters	£13

## Nibbles

<b>Grilled Flat Bread</b> Roasted red onion, feta crumble, garlic butter (G,M)	£8
<b>Pink Peppercorn Baby Calamari</b> Wasabi & soy mayo, burnt lemon (G,Mo,Cr,F,So,E,M,Mu)	£9
<b>Tempura Cauliflower Popcorn</b>  Teriyaki, red chilli, toasted sesame seeds (So,G,S)	£9
<b>Cocktail Cumberland Chipolatas</b> Dijon mustard & ale dip (SD,G,Mu)	£6

## Starters

<b>Bacon Wrapped Game &amp; Pistachio Terrine</b> Redcurrant jelly, toasted brioche (G,E,M,SD,Mu,N)	£12
<b>Loch Duart Smoked Salmon</b> Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu)	£15
<b>Roasted Celeriac &amp; Thyme Soup</b>  Granny Smith apple, roasted hazelnut, chive oil (N,C,SD)	£9
<b>Seared Scottish Scallops</b> Cauliflower cream, crisp pancetta, sherry vinegar caramel (Mo,M,SD)	£15
<b>Crispy Confit Duck &amp; Burnt Orange Salad</b> Lamb's lettuce, toasted sesame seeds (Mu,Se,SD)	£10
<b>Chopped Winter Salad</b>  Kale, chickpea, walnuts, Crown Prince squash, tahini dressing (N,Mu,Se,SD)	£10
Add grilled Za'atar chicken (Se,SD) or teriyaki salmon (F,G,So)	£6

## Meat

<b>Chicken Milanese</b> Fried egg, house made truffle aioli, salsa verde, rocket (G,E,M,F,SD)	£22
<b>Himalayan Salt-Aged Sirloin Steak</b> Triple cooked chips, watercress	£30
<b>Himalayan Salt-Aged Tomahawk Steak</b> Burnt butter hollandaise, chips, rocket & Parmesan salad (For 2-3 to share) (M,E,SD,G)	£95
<b>Roasted Turkey Ballotine</b> Pigs in blankets, sprouts, chestnuts, pommes fondant (G,M,C,SD)	£26
<b>Haunch of Fallow Deer</b> Roasted carrot purée, chestnuts, cacao sauce (G,N,SD,M,So,C)	£28
<b>Warrendale Wagyu Burger</b> Oak smoked bacon, Somerset Brie, burger sauce, Koffmann fries (G,E,M,C,Mu,SD)	£22

## Fish

<b>Pan Fried Seabream</b> Root vegetable cassoulet, parsnip crisps, lemongrass oil (C,M,F,Mu,SD)	£24
<b>Cornish Crab Linguine</b> Red chilli & garlic emulsion, capers, parsley (G,M,Cr,SD)	£22
<b>Goan Fish Curry</b> Basmati rice, coconut milk, coriander, lime (F,Mu,SD)	£23

## Field

<b>Muscat Pumpkin Gnocchi</b> Crispy sage, 24-month Parmesan, pumpkin seeds (G,SD,M,Mu) Can be made vegan	£24
<b>Slow Roasted Norfolk Cauliflower</b>  Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds (Se,SD)	£18

## Daily Market

Ask the team for more information	
<b>Today's Catch</b>	MVP
<b>Pie of the Day</b>	MVP
<b>Sides</b>	
<b>Truffle &amp; Parmesan Fries</b> (C,M,G)	£7
<b>Garlic Buttered New Potatoes</b>  (SD)	£5
<b>Cabbage &amp; Smoked Bacon</b> (SD,M)	£5
<b>Sugar Snaps, Edamame, Petits Pois</b>  (So,SD)	£5
<b>Green Salad, House Dressing</b>  (SD)	£5
<b>Koffmann Salted Fries</b>  (G)	£5

## Sauces

<b>Peppercorn Sauce</b> (SD,G,F,M,Mu)	£3
<b>Chimichurri</b> (SD)	£3
<b>Garlic Aioli</b> (SD,M,E)	£3
<b>Burnt Butter Hollandaise</b> (M,SD,E)	£3

## → Festive Afternoon Tea →

Why not try our Festive Afternoon Tea, a joyful celebration of flavour and seasonality, our new Festive Afternoon Tea is designed to capture the spirit of the season and delight the senses.

Inspired by winter's warmth and festive traditions, the menu blends comforting savouries, indulgent sweets, and a touch of festive sparkle.

**£35 per person**