

BRASSERIE

2 COURSE FOR £27 | 3 COURSES FOR £32

Cocktails

Negroni	£12
Gin, Sweet Vermouth, Campari	
Bloody Mary	£13
Vodka, Signet Spice Mix, Lemon, Tomato Juice	
Blackberry Bellini	£12
Crémant, Blackberry Purée	
Moscow Mule	£13
Vodka, Lime, Ginger Beer, Angostura Bitters	



Starters

Grilled Flat Bread	£8
Roasted red onion, Feta crumble, garlic butter (G,M)	
Pink Peppercorn Baby Calamari	£9
Wasabi & soy mayo, burnt lemon (G,Mo,Cr,F,So,E,M,Mu)	
Tempura Cauliflower Popcorn	£9
Toriyaki, red chilli, toasted sesame seeds (So,G,S)	
Loch Duart Smoked Salmon	£15
Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu) (£5 supplement when ordering 2/3 courses)	
Garlic & White Onion Soup	£9
Rosemary focaccia (G,SD)	

Roast

Rare Breed Roast Pork Belly	£20
Crackling skin, apple sauce (E,M,SD,G)	
Rare Roasted Grass-Fed Beef	£22
Creamed horseradish (E,M,SD,G)	
Mushroom Chestnut Thyme Pithivier	£19
Squash purée, kale, madeira caramel (G,M,C,SD)	
Served with Yorkshire pudding, thyme & garlic roasties, root veg, red cabbage, proper gravy	

Fish

Signet Ale Battered Fish & Chips	£22
Crushed English peas, tartare sauce (G,F,E,Mu,M)	
Goan Fish Curry	£23
Basmati rice, coconut milk, coriander, lime (G,F,Mu,SD)	

Field

Muscat Pumpkin Gnocchi	£24
Crispy sage, 24-month aged Parmesan, pumpkin seeds (G,SD,M,Mu) Can be plant based upon request	

Meat

Chicken Milanese	£22
Fried egg, creamed spinach, Parmesan, truffle aioli (G,E,M,SD)	

Sides

Cheesy Creamed Leeks (Mu,M,G)	£5
Thyme & Garlic Roasties	£5
Sage & Chestnut Stuffing (G,N,M,SD)	£5
Cabbage & Smoked Bacon (SD,M)	£5
Rocket & Aged Parmesan Salad (SD,M)	£5
Koffmann Salted Fries (G)	£5

Pudding

Madagascan Vanilla Cheesecake	£9
Hedgegrow compote, blackcurrant sorbet (G,E,M) Sauternes, Château Suduiraut Bordeaux, France 50ml £11	
Warm Chocolate & Salted Caramel Fondant	£9
Clotted cream ice-cream (G,E,M,So) Espresso Martini £13	
Sticky Toffee Pudding	£9
Butterscotch sauce, vanilla ice-cream (So,SD,N) Muscat de Beaumes de Venise Solera, Domaine de Coyeux Rhône, France £8	
Hazelnut Bombolini	£6
Warm, heavenly Nutella filled doughnuts (E,M,N,SD,G,So) Black Muscat, Elysium, Quady California, USA, 50ml £9	
Treacle Tart	£9
Salted caramel ice cream (G,N,E,So,M) Vin Santo del Chianti, Bonacchi Tuscany, Italy 50ml £9.5	

A selection of Ice-Cream & Sorbet	£3
Vanilla, salted caramel, raspberry ripple, clotted cream (M,E) Lemon, cassis, blood orange, strawberry (SD) Classic Champagne Cocktail £20	

Affogato	£6
(M,G,SD,E,So)	

Cheese

Cornish Yarg / Baron Bigod / Brighton Blue	£14
Chutney & house crackers (E,M,SD,G) (£5 supplement when ordering 2/3 courses) 10 Year Old Tawny Port, Taylors Douro, Portugal £8	

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

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