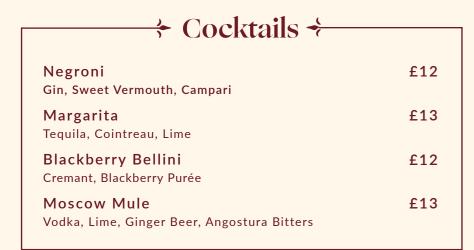
BRASSERIE



Nibbles

Grilled Flat Bread Roasted red onion, feta crumble, garlic butter (G,M)	£
Pink Peppercorn Baby Calamari Wasabi & soy mayo, burnt lemon (G,Mo,Cr,F,So,E,M,Mu)	£1
Tempura Cauliflower Popcorn Teriyaki, red chilli, toasted sesame seeds (So,G,S)	£
Cocktail Cumberland Chipolatas Dijon mustard & ale dip (SD,G,Mu)	£
Starters	

Cocktail Cumberland Chipolatas Dijon mustard & ale dip (SD,G,Mu)	£7
Starters	
Bacon Wrapped Terrine Redcurrant jelly, toasted brioche (G,E,M,SD,Mu,N)	£14
Loch Duart Smoked Salmon Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu)	£15
Roasted Celeriac & Thyme Soup Granny Smith apple, roasted hazelnut, chive oil (N,C,SD)	£9
Seared Scottish Scallops Cauliflower cream, crisp pancetta, sherry vinegar caramel (Mo,M,SD) (Available as starter or main)	£17/£29
Crispy Confit Duck & Burnt Orange Salad Lamb's lettuce, toasted sesame seeds (Mu,Se,SD)	£12
Chopped Winter Salad Nale, chickpea, walnuts, Crown Prince squash, tahini dressing (N,Mu,Se,SD) (Available as starter or main)	£10/£16
Add grilled Za'atar chicken (Se,SD) or teriyaki salmon (F,G,So)	£6

Meat

Chicken Milanese Fried egg, house made truffle aioli, salsa verde, rocket (G,E,M,F,SD)
Himalayan Salt-Aged Rib-Eye Steak
Roasted bone marrow, crispy fried onions, chips (G)
Roasted Whole Partridge
Braised red cabbage, game crisps, roasting jus (M,C,SD)
Himalayan Salt-Aged Tomahawk Steak
Burnt butter hollandaise, chips, rocket & Parmesan salad (For 2-3 to share) (M,E,SD,G)
Saddle of Fallow Deer

Roasted carrot purée, chestnuts, cacao sauce

Oak smoked bacon, Somerset Brie, burger sauce,

Warrendale Wagyu Burger

Koffmann fries (G,E,M,C,Mu,SD)

Pan Fried Halibut

Fish

(G,N,SD,M,So,C)

Root vegetable cassoulet, parsnip crisps, lemongrass oil (C,M,F,Mu,SD)	
Cornish Crab Linguine Red chilli & garlic emulsion, capers, parsley (G,M,Cr,SD)	£28
Goan Monkfish & Hake Curry Basmati rice, coconut milk, coriander, lime (F,M,Mu,SD)	£27
Field	
Muscat Pumpkin Gnocchi Crispy sage, 24-month Parmesan, pumpkin seeds (G,SD,M,Mu) Can be made vegan	£24
Slow Roasted Norfolk Cauliflower Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds (Se,SD)	£20

Daily Market

£24

£38

£32

£95

£38

£24

£34

Ask the team for more information	
Today's Catch	MVI
Pie of the Day	MVI
Sides	
Truffle & Parmesan Fries (C,M,G)	£
Garlic Buttered New Potatoes (SD)	£
Cabbage & Smoked Bacon (SD,M)	£
Sugar Snaps, Edamame, Petits Pois (So,SD)	£

Green Salad, House Dressing **N** (SD)

Koffmann Salted Fries (G)

Sauces

Peppercorn Sauce (SD,G,F,M,Mu)	£
Chimichurri (SD)	£
Garlic Aioli (SD,M,E)	£
Burnt Butter Hollandaise (M,SD,E)	£

£5

£5

→ 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