

# BRASSERIE

## ← Cocktails →

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

## Nibbles

Grilled Flat Bread	£8
Roasted red onion, Feta crumble, garlic butter (G,M)	
Pink Peppercorn Baby Calamari	£10
Wasabi & soy mayo, burnt lemon (G,Mo,Cr,F,So,E,M,Mu)	
Tempura Cauliflower Popcorn	£9
Teriyaki, red chilli, toasted sesame seeds (So,G,S)	
Cocktail Cumberland Chipolatas	£7
Dijon mustard & ale dip (SD,G,Mu)	

## Starters

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

## Roast

Rare Breed Roast Pork Belly	£25
Crackling skin, apple sauce (E,M,SD,G)	
Whole Roast Partridge	£32
(E,M,SD,G)	
Rare Roasted Grassfed Beef	
Creamed horseradish (E,M,SD,G)	£27
Served with Yorkshire pudding, thyme & garlic roasties, root veg, red cabbage, proper gravy	

## Sides

Cheesy Creamed Leeks	(Mu,M,G)	£5
Thyme & Garlic Roasties		£5
Sage & Chestnut Stuffing	(G,N,M,SD)	£7
Cabbage & Smoked Bacon	(SD,M)	£5
Green Salad, House Dressing	leaf (SD)	£5
Koffmann Salted Fries	leaf (G)	£5

## Fish

Pan Fried Halibut	£34
Root vegetable cassoulet, parsnip crisps, lemongrass oil (C,M,F,Mu,SD)	
Cornish Crab Linguine	£28
Red chilli & garlic emulsion, capers, parsley (G,M,Cr,SD)	
Goan Fish Curry	£27
Basmati rice, coconut milk, coriander, lime (F,Mu,SD)	

## Field

Muscat Pumpkin Gnocchi	£24
Crispy sage, 24-month Parmesan, pumpkin seeds (G,SD,M,Mu) Can be made vegan	
Slow Roasted Norfolk Cauliflower	£20
Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds (Se,SD)	

## Daily Market

Ask the team for more information

Today's Catch

MVP



## Also Available

Make more of the week at the Brasserie. Served daily, our Regency Afternoon Tea offers a refined spread of savoury bites, warm scones and elegant sweet treats, made for indulgent afternoons worth lingering over.

£35 per person

On Mondays, enjoy 50% off all à la carte food, and on Wednesdays, settle in for Steak Night a midweek classic done properly.