

# BRASSERIE

## ← Cocktails →

Negroni	£12
Gin, Sweet Vermouth, Campari	
Margarita	£13
Tequila, Cointreau, Lime	
Blackberry Bellini	£12
Crémant, 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

Whipped Plant Based Feta	£11
Grilled courgette, edamame, lemon, olive oil, grilled flat bread (G,So)	
Ham Hock & Smoked Cheese Fritter	£12
Rocket & watercress, salsa verde (M,G,E,SD)	
Loch Duart Smoked Salmon	£15
Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu)	
Garlic & White Onion Soup	£9
Rosemary focaccia (G,SD)	
Seared Scottish Scallops	£17/30
Cauliflower cream, crisp pancetta, sherry vinegar caramel (Mo,M,SD)	
Crispy Confit Duck & Burnt Orange Salad	£12
Lamb's lettuce, toasted sesame seeds (Mu,Se,SD)	

## Meat

Chicken Milanese	£24
Fried egg, creamed spinach, Parmesan, truffle aioli (G,E,M,SD)	
Free Range Pork Chop	£24
Charred leeks, hasselback potatoes, mustard jus (Mu,SD,C,M)	
Warrendale Wagyu Burger & Fries	£24
Potato brioche, bacon jam, smoked cheddar, rocket (G,E,M,C,Mu,SD)	

Slow Cooked Shoulder of Lamb	£32
Pot roast vegetables, rosemary sauce (M,SD,C,Mu)	
Himalayan Salt-Aged Sirloin Steak	£34
Roasted bone marrow, watercress, chips (G)	
Himalayan Salt-Aged Tomahawk Steak	£95
Burnt butter hollandaise, chips, rocket & Parmesan salad (For 2-3 to share) (M,E,SD,G)	

## Fish

Pan Fried Halibut	£34
Root vegetable cassoulet, parsnip crisps, lemongrass oil (C,M,F,Mu,SD)	
Signet Ale Battered Fish & Chips	£22
Crushed English peas, tartare sauce (G,F,E,Mu,M)	
Goan Fish Curry	£27
Basmati rice, coconut milk, coriander, lime (G,F,Mu,SD)	
Today's Catch	£MVP
Our team will be delighted to share today's choice	

## Field

Muscat Pumpkin Gnocchi	£24
Crispy sage, 24-month aged Parmesan, pumpkin seeds (G,SD,M,Mu) Can be plant based upon request	
Watercress Risotto	£20
Homemade horseradish ricotta, pickled red onions (M,L,So,Mu,SD,E) Can be plant based upon request	

## Poke Bowls

Our lunchtime speciality... Monday - Saturday	
Coconut rice, toasted seeds, shaved carrot, edamame beans, red cabbage, broccoli, red chilli, crispy kale, spring onion, avocado, red pepper hummus	
Teriyaki Salmon (F,SD,So,Se,G)	£22
Za'atar Spiced Chicken (So,Se,SD)	£20

## Sides

Truffle & Parmesan Fries (C,M,G)	£7
Garlic Buttered New Potatoes (SD)	£5
Cabbage & Smoked Bacon (SD,M)	£5
Sugar Snaps, Edamame, Petits Pois (So,SD)	£5
Rocket & Aged Parmesan Salad (SD,M)	£5
Koffmann Salted Fries (G)	£5

## Sauces

Peppercorn Sauce (SD,G,F,M,Mu)	£3
Chimichurri (SD)	£3
Burnt Butter Hollandaise (M,SD,E)	£3

## ← 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