

# The Brasserie

## Cocktails

Tom Collins £12  
Sapling Gin, Lemon, Soda Water

Passionfruit Martini £13  
Sapling Vodka, Blend Passion Fruit Liqueur, Passion Fruit Purée, Vanilla, Pineapple

Signet's Summer Sangria £10  
Signet Plonk, Lemonade, Orange Juice, Mixed Fruits

Garden Sling £7  
Everleaf Marine, Elderflower, Lemonade

*I drink to make  
other people  
more interesting*



ERNEST HEMINGWAY

## Nibbles

Pink Peppercorn Baby Calamari £10  
Wasabi & soy mayo, burnt lemon  
(G,Mo,Cr,F,So,E,M,Mu)

House Focaccia £8  
Whipped butter  
(G,M)

Tempura Cauliflower Popcorn £9  
Teriyaki, red chilli, toasted sesame seeds  
(Vegan) (So,G,S)

## Starters

Smoked Chalk Stream Trout £15  
Horseradish crème fraîche, pickled cucumber, rye (GF on request)  
(G,F,P,N,So,E,M,C,Mu,S,SD)

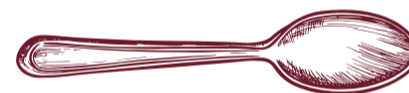
Cornish Crab Crumpets £18  
Crème fraîche, grapefruit, avocado, soft herbs (Cr,M,Mu,SD)

Oak Leaf & Beetroot Salad £10  
Pine-nuts, "veta" pomegranate, beetroot dressing (Vegan)  
(G,P,N,So,M,Mu,S,SD)

Burrata & Isle of Wight Tomato Salad £13  
Pickled shallots, black olive, mint & basil  
(Vegan) (SD)

Yorkshire Beef Tartare £15/£30  
Egg yolk, capers, local sourdough  
(GF on request)  
(G,F,N,So,E,C,Mu,S,SD)

"CFC" £12  
Crispy fried chicken, sriracha slaw  
(G,P,N,So,E,M,Mu,S,SD)



2021 Signet Plonk, Toscana Rosso, Carpinetot (Tuscany, Italy)  
Silky | Red cherry | Plum | Mocha  
Cedar | Crowd-pleaser



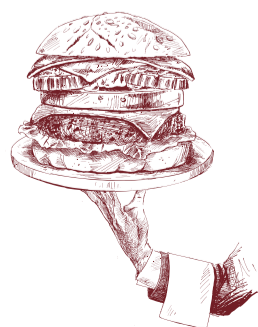
|       |        |        |
|-------|--------|--------|
| Glass | Carafe | Magnum |
| £7    | £25    | £68    |

## Classics

Dry Aged Brasserie Burger £21  
Oglesfield cheese, caramelised onion, house pickles, toasted brioche  
(G,M,S,SD,E,So,Mu)

Fish & Chips £22  
Line caught fish, triple cooked chips, crushed peas, house tartare  
(F,G,Mu,E,SD)

Chicken Schnitzel £24  
Pickled tomatoes, lovage pesto, aged Comté, rocket (G,SD,E,M,Mu)



## Mains & Grills

Free Range Pork Chop £29  
Jazz apple, black garlic, caper dressing (M,C,SD)

Herdwick Lamb Rump £34  
Peas, broad beans, asparagus, mint  
(G,N,So,M,C,Mu,S,SD)

Steak - Butchers Cut £MP  
Please ask your server

Pan Fried Cornish Halibut £30  
Cauliflower purée, braised fennel, warm tomato dressing (G,F,N,So,M,C,Mu,S,SD)

Severn & Wye & Wye Salmon £26  
Purple broccoli, puffed rice, bonito butter  
(G,F,N,So,M,C,Mu,S,SD)

Courgette Risotto £19  
Tempura flower, house ricotta, garden botanicals  
(G,P,N,So,E,M,C,Mu,S,SD)

BBQ Aubergine £22  
Smoked pine nuts, plant-based feta, crushed green herbs (Vegan) (G,P,N,So,C,Mu,S,SD)

## Sides

Koffmann / Chunky Chips (SD) £5  
English Asparagus, Confit Shallot (GF) £5

Petit Pois & Edamame £5

Grilled Courgettes,  
Citrus & Basil (G,SD) £5

Grilled Broccoli & Hazelnuts (N,SD) £5

Rocket & Parmesan Salad,  
Balsamic (GF) £6

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.

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