

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, Courvoisier, Lemonade, Orange Juice, Mixed Fruits

Garden Sling £7
Everleaf Marine, Elderflower, Lemonade (Alcohol free)

*I drink to make
other people
more interesting*



ERNEST HEMINGWAY

Nibbles

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

House Focaccia £6
Whipped butter
(G,M)

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

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 (G,Cr,M,Mu,S,SD)

Starters



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

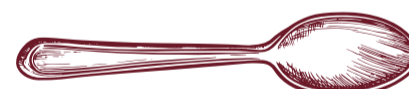
Oak Leaf & Beetroot Salad £10
Pine-nuts, "veta" pomegranate,
beetroot dressing
(G,P,N,So,M,Mu,S,SD)

"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

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

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

Roasts

Norfolk Roast Chicken £26
Bread sauce (E,M,SD,G)

Free Range Pork Belly £26
Jazz apple (E,M,SD,G)

Dry Aged Sirloin of Beef £28
Horseradish cream (E,M,SD,G)

All served with Yorkshire pudding,
thyme & garlic roasties, root veg, spring cabbage
and proper gravy

Sides

Cauliflower Cheese (G,M,Mu) £5

Thyme & Garlic Roasties £5

Spring Cabbage Confit
Shallot (GF) £5

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

Kauffman Fries / Chunky Chips
(G,SD) £5



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 / GF - Gluten Free

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