



BRASSERIE



2 COURSE FOR £27 | 3 COURSES FOR £32

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



Starters

Bacon Wrapped Game & Pistachio Terrine £12
Redcurrant jelly, toasted brioche (G,E,M,SD,Mu,N)

Grilled Flat Bread £8
Roasted red onion, Feta crumble, garlic butter (G,M)

Pink Peppercorn Baby Calamari £9
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)

Loch Duart Smoked Salmon £15
Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu)
(£5 supplement when ordering 2/3 courses)

Roasted Celeriac & Thyme Soup £9
Granny Smith apple, roasted hazelnuts, chive oil (N,C,SD)

Roast

Rare Breed Roast Pork Belly £20
Crackling skin, apple sauce (E,M,SD,G)

Rare Roasted Grassfed Beef £22
Creamed horseradish (E,M,SD,G)

Mushroom Chestnut Thyme Pithivier £19
Squash purée, kale, madeira caramel (G,M,C,SD)

Roasted Turkey Ballotine £26
Pigs in blankets, sprouts, chestnuts (G,M,C,SD)

Served with Yorkshire pudding, thyme & garlic roasties, root veg,
red cabbage, proper gravy

Fish

Cornish Crab Linguine £22
Red chilli & garlic emulsion, capers, parsley (G,M,Cr,SD)

Goan Fish Curry £23
Basmati rice, coconut milk, coriander, lime (F,Mu,SD)

Field

Slow Roasted Norfolk Cauliflower £18
Beetroot hummus, shaved fennel & pickled carrot salad,
pomegranate seeds (Se,SD)

Sides

Cheesy Creamed Leeks £5
(Mu,M,G)

Thyme & Garlic Roasties £5

Sage & Chestnut Stuffing £5
(G,N,M,SD)

Cabbage & Smoked Bacon £5
(SD,M)

Koffmann Salted Fries £5
(G)

Pudding

Madagascan Vanilla Cheesecake £9
Hedgegrow compote, blackcurrant sorbet (G,E,M)
Sauternes, Château Suduiraut Bordeaux, France 50ml £11

Warm Chocolate & Salted Caramel Fondant £9
Clotted cream ice-cream (G,E,M,So)
Espresso Martini £13

Sticky Toffee Pudding £9
Butterscotch sauce, vanilla ice-cream (So,SD,N)
Muscat de Beaumes de Venise Solera, Domaine de Coyeux
Rhône, France £8

Hazelnut Bombolini £6
Warm, heavenly Nutella filled doughnuts (E,M,N,SD,G,So)
Black Muscat, Elysium, Quady California, USA, 50ml £9

Treacle Tart £9
Salted caramel ice cream (G,N,E,So,M)
Vin Santo del Chianti, Bonacchi Tuscany, Italy 50ml £9.5

A selection of Ice-Cream & Sorbet £3
Vanilla, salted caramel, raspberry ripple, per scoop
clotted cream (M,E)
Lemon, cassis, blood orange, strawberry (SD)
Classic Champagne Cocktail £20

Affogato £6
(M,G,SD,E,So)

Cheese

Cornish Yarg / Baron Bigod / Brighton Blue £14
Chutney & house crackers (E,M,SD,G)
(£5 supplement when ordering 2/3 courses)
10 Year Old Tawny Port, Taylors Douro, Portugal £8

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 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