THE RETREAT / ELCOT PARK

# The Brasserie

## Cocktails

**Tom Collins** *(SD)* £12
Sapling Gin, Lemon, Soda Water *(SD)*

**Passionfruit Martini** £13
Sapling Vodka, Blend Passion Fruit Liqueur, Passion Fruit Purée, Vanilla, Pineapple *(SD)*

**Signet's Summer Sangria** £10
Signet Plonk, Courvoisier, Lemonade, Orange Juice, Mixed Fruits *(SD)*

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

"Good food is the *foundation* of happiness."

◆

ANON

## Nibbles

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

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

**House Focaccia** £6
Whipped butter *(G,M)*

## Starters

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

**Seared Tuna** £16
Tardivo salad, agretti & blood orange dressing *(F,Mu,SD)*



**Burrata & Isle of Wight Tomato Salad** £14
Pickled shallots, black olive, mint & basil
*(M,SD)*



**Heritage Beetroot Salad** £10
Pine-nuts, "veta", pomegranate, beetroot dressing
*(N,SD)*

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





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

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

## Mains

**Pan Fried Cornish Halibut** £30
Cauliflower purée, braised fennel, warm tomato dressing
*(F,M,C,SD)*

**BBQ Aubergine** £22
Smoked pine nuts, "veta", crushed green herbs
*(N,So,SD)*

**Dry Aged Brasserie Burger** £24
Ogleshield cheese, caramelised onion, house pickles, toasted brioche
*(G,E,M,C,Mu,SD)*

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

**Courgette Risotto** £18
Toasted pistachio, house ricotta, garden botanicals
*(N,M,C,SD)*

## Sides

**Cauliflower Cheese**
*(G,M)* £5

**Thyme & Garlic Roasties** £5

**Cabbage & Confit Shallot** £5

**Koffmann Fries / Chunky Chips** *(G)*
£5

## Roasts

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

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

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

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

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