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."

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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)*



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

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



Yorkshire Beef Tartare £15/£30
Egg yolk, capers, local sourdough
(GF on request)
(G,F,E,C,Mu,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 & Grills

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

Fish & Chips £22
Line caught fish, Koffmann chunky chips, crushed peas, house tartare
(G,F,So,E,Mu)

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

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

Roasted Lamb Rump £34
Agrodolce aubergine, black olive & basil *(SD)*

Steak - Butchers Cut £MP
Please ask your server

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

Severn & Wye Salmon £26
Purple broccoli, puffed rice, bonito butter
(F,M,C,SD)

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

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

Sides

Jersey Royals, Herb Butter, Lemon *(M)* £5

Lobster Macaroni Cheese
(G,Cr,M,Mu,SD) £10

Petit Pois & Edamame
(So,SD) £5

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

Grilled Broccoli & Hazelnuts
(N,SD) £5

Rocket & Parmesan Salad, Balsamic *(M,SD)* £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. 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