

THE

BRASSERIE

Available Sunday to Thursday for lunch and dinner, throughout January and February.

This is a sharing menu for meat lovers!

£50.00 per person

Pick your platter, two sides from the main menu and two sauces, then decide what bottle of wine you would like to go with it. We have three complementary wines to choose from!

(Please note this menu is for a minimum of two people, sharing either the Rib of Beef or the Butcher's block).

THE BEEF

RIB OF BEEF

Experience the deep richness of our prime rib, with a perfectly seared crust and melt-in-the-mouth centre.

OR

BUTCHER'S BLOCK

A curated exploration of premium beef, featuring sirloin on the bone, richly marbled rib-eye, pan-seared calves' liver and roasted bone marrow, for a truly indulgent experience.

THE WINES

J Moreau et Fils Merlot (Red)

Deep purplish red with ruby highlights. Aromas of ripe black and red fruits, layered with subtle notes of undergrowth and liquorice. The palate is open and well balanced, showing flavours of strawberry and liquorice, leading to a smooth, rounded finish with a hint of jam.

Élevé Pinot Noir (Red)

Light in colour, body and tannins, with fresh acidity. Aromas of red fruits with touches of chocolate and toasted notes. Flavours of cherry and blueberry, complemented by raspberry, strawberry and a gentle hint of sweet spice.

J Moreau et Fils Sauvignon Blanc (White)

Elegant and zesty in style. Pairs beautifully with smoked salmon, tomatoes, asparagus, green herbs, goat's cheese and white fish. While typically enjoyed with lighter dishes, it can also work well with grilled meats.

ALLERGENS, DIETARIES AND SERVICE

If you have any allergens or dietary requirements, please speak to a member of the team who will be happy to help. Allergen information can be found online, using the QR code provided.

All prices are in sterling and are inclusive of VAT at the standard rate. A discretionary service charge of 12.5% will be added to your final bill.

