

BRASSERIE

← Cocktails →

Negroni Gin, Sweet Vermouth, Campari	£12
Margarita Tequila, Cointreau, Lime	£13
Blackberry Bellini Cremant, Blackberry Purée	£12
Moscow Mule Vodka, Lime, Ginger Beer, Angostura Bitters	£13

Nibbles

Grilled Flat Bread Roasted red onion, Feta crumble, garlic butter (G,M)	£8
Pink Peppercorn Baby Calamari Wasabi & soy mayo, burnt lemon (G,Mo,Cr,F,So,E,M,Mu)	£9
Tempura Cauliflower Popcorn  Teriyaki, red chilli, toasted sesame seeds (So,G,S)	£9
Cocktail Cumberland Chipolatas Dijon mustard & ale dip (SD,G,Mu)	£6

Starters

Bacon Wrapped Game & Pistachio Terrine Redcurrant jelly, toasted brioche (G,E,M,SD,Mu,N)	£12
Loch Duart Smoked Salmon Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu)	£15
Roasted Celeriac & Thyme Soup  Granny Smith apple, roasted hazelnuts, chive oil (N,C,SD)	£9
Seared Scottish Scallops Cauliflower cream, crisp pancetta, sherry vinegar caramel (Mo,M,SD)	£15
Crispy Confit Duck & Burnt Orange Salad Lamb's lettuce, toasted sesame seeds (Mu,Se,SD)	£10
Chopped Winter Salad  Kale, chickpeas, walnuts, Crown Prince squash, Tahini dressing (N,Mu,Se,SD)	£10
Add grilled Za'atar chicken (Se,SD) or Teriyaki salmon (F,G,So)	£6

Meat

Chicken Milanese Fried egg, house made truffle aioli, salsa verde, rocket (G,E,M,F,SD)	£22
Himalayan Salt-Aged Sirloin Steak Triple cooked chips, watercress	£30
Himalayan Salt-Aged Tomahawk Steak Burnt butter hollandaise, chips, rocket & Parmesan salad (For 2-3 to share) (M,E,SD,G)	£95
Haunch of Fallow Deer Roasted carrot purée, chestnuts, cacao sauce (G,N,SD,M,So,C)	£28
Warrendale Wagyu Burger Oak smoked bacon, Somerset Brie, burger sauce, Koffmann fries (G,E,M,C,Mu,SD)	£22

Fish

Pan Fried Seabream Root vegetable cassoulet, parsnip crisps, lemongrass oil (C,M,F,Mu,SD)	£24
Cornish Crab Linguine Red chilli & garlic emulsion, capers, parsley (G,M,Cr,SD)	£22
Goan Fish Curry Basmati rice, coconut milk, coriander, lime (F,Mu,SD)	£23

Field

Muscat Pumpkin Gnocchi Crispy sage, 24-month Parmesan, pumpkin seeds (G,SD,M,Mu) Can be made vegan	£24
Slow Roasted Norfolk Cauliflower  Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds (Se,SD)	£18

Daily Market

Ask the team for more information	
Today's Catch	MVP
Pie of the Day	MVP
Sides	
Truffle & Parmesan Fries (C,M,G)	£7
Garlic Buttered New Potatoes  (SD)	£5
Cabbage & Smoked Bacon (SD,M)	£5
Sugar Snaps, Edamame, Petits Pois  (So,SD)	£5
Green Salad, House Dressing  (SD)	£5
Koffmann Salted Fries  (G)	£5
Sauces	
Peppercorn Sauce (SD,G,F,M,Mu)	£3
Chimichurri (SD)	£3
Garlic Aioli (SD,M,E)	£3
Burnt Butter Hollandaise (M,SD,E)	£3

← Also Available →

Make more of the week at the Brasserie.
Served daily, our Regency Afternoon Tea offers a refined spread of savoury bites, warm scones and elegant sweet treats, made for indulgent afternoons worth lingering over.

£35 per person

On Mondays, enjoy 50% off all à la carte food, and on Wednesdays, settle in for Steak Night a midweek classic done properly.