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BRASSERIE

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Cocktails

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

Nibbles

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

Starters

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

Meat

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

Fish

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

Field

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

Daily Market

Ask the team for more information	
Today's Catch	MVP
Pie of the Day	MVP

Sides

Truffle & Parmesan Fries <i>(C,M,G)</i>	£7
Garlic Buttered New Potatoes 🌿 <i>(SD)</i>	£5
Cabbage & Smoked Bacon <i>(SD,M)</i>	£5
Sugar Snaps, Edamame, Petits Pois 🌿 <i>(So,SD)</i>	£5
Green Salad, House Dressing 🌿 <i>(SD)</i>	£5
Koffmann Salted Fries 🌿 <i>(G)</i>	£5

Sauces

Peppercorn Sauce <i>(SD,G,F,M,Mu)</i>	£3
Chimichurri <i>(SD)</i>	£3
Garlic Aioli <i>(SD,M,E)</i>	£3
Burnt Butter Hollandaise <i>(M,SD,E)</i>	£3

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Also Available

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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.