



BRASSERIE



2 COURSE FOR £27 | 3 COURSES FOR £32

Cocktails

Negroni Gin, Sweet Vermouth, Campari	£12
Bloody Mary Vodka, Signet Spice Mix, Lemon, Tomato Juice	£13
Blackberry Bellini Cremant, Blackberry Purée	£12
Moscow Mule Vodka, Lime, Ginger Beer, Angostura Bitters	£13



Starters

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  Toriyaki, red chilli, toasted sesame seeds (So,G,S)	£9
Loch Duart Smoked Salmon Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu) (£5 supplement when ordering 2/3 courses)	£15
Roasted Celeriac & Thyme Soup  Granny Smith apple, roasted hazelnuts, chive oil (N,C,SD)	£9

Roast

Rare Breed Roast Pork Belly Crackling skin, apple sauce (E,M,SD,G)	£20
Rare Roasted Grassfed Beef Creamed horseradish (E,M,SD,G)	£22
Mushroom Chestnut Thyme Pithivier Squash purée, kale, madeira caramel (G,M,C,SD)	£19
Served with Yorkshire pudding, thyme & garlic roasties, root veg, red cabbage, proper gravy	

Fish

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

Slow Roasted Norfolk Cauliflower  Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds (Se,SD)	£18
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Sides

Cheesy Creamed Leeks (Mu,M,G)	£5
Thyme & Garlic Roasties	£5
Sage & Chestnut Stuffing (G,N,M,SD)	£5
Cabbage & Smoked Bacon (SD,M)	£5
Koffmann Salted Fries  (G)	£5

Pudding

Madagascan Vanilla Cheesecake Hedgegrow compote, blackcurrant sorbet (G,E,M) <i>Sauternes, Château Suduiraut Bordeaux, France 50ml</i> £11	£9
Warm Chocolate & Salted Caramel Fondant Clotted cream ice-cream (G,E,M,So) <i>Espresso Martini</i> £13	£9
Sticky Toffee Pudding  Butterscotch sauce, vanilla ice-cream (So,SD,N) <i>Muscat de Beaumes de Venise Solera, Domaine de Coyeux Rhône, France</i> £8	£9
Hazelnut Bombolini Warm, heavenly Nutella filled doughnuts (E,M,N,SD,G,So) <i>Black Muscat, Elysium, Quady California, USA, 50ml</i> £9	£6
Treacle Tart Salted caramel ice cream (G,N,E,So,M) <i>Vin Santo del Chianti, Bonacchi Tuscany, Italy 50ml</i> £9.5	£9

A selection of Ice-Cream & Sorbet  Vanilla, salted caramel, raspberry ripple, clotted cream (M,E) Lemon, cassis, blood orange, strawberry (SD) <i>Classic Champagne Cocktail</i> £20	£3 per scoop
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Affogato (M,G,SD,E,So)	£6
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Cheese

Cornish Yarg / Baron Bigod / Brighton Blue Chutney & house crackers (E,M,SD,G) (£5 supplement when ordering 2/3 courses) <i>10 Year Old Tawny Port, Taylors Douro, Portugal</i> £8	£14
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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