

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)

*"I drink to make
other people
more interesting"*

ERNEST HEMINGWAY

Nibbles

Pink Peppercorn Baby Calamari £9
Wasabi & soy mayo, burnt lemon (G,Cr,Mo,So,E,M,Mu)

Tempura Cauliflower Popcorn £9
Teriyaki, red chilli, toasted sesame seeds (G,So,S,SD)

House Focaccia £6
Whipped butter (G,M)

Starters

Smoked Chalk Stream Trout £14
Horseradish crème fraîche, pickled cucumber, rye (GF on request) (G,F,E,M,Mu,SD)

Burrata & Isle of Wight Tomato Salad £12
Pickled shallots, black olive, mint & basil (M,SD)
"CFC" £10
Crispy fried chicken, sriracha slaw (G,E,M,Mu,SD)

Spring Leaf & Beetroot Salad £9
Pine-nuts, "veta", pomegranate, beetroot dressing (N,So,Mu,SD)



2021 Signet Plonk, Toscana Rosso, Carpinetot (Tuscany, Italy) (SD)
Silky | Red cherry | Plum | Mocha | Cedar | Crowd-pleaser

Glass	Carafe	Magnum
£7	£25	£68



Classics

Pan Fried Cornish Cod £26
Cauliflower purée, braised fennel, warm tomato dressing (F,M,SD)

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

Roasts

Norfolk Roast Chicken £24
Bread sauce (E,M,SD,G)

Free Range Pork Belly £24
Jazz apple (E,M,SD,G)

Dry Aged Sirloin of Beef £26
Horseradish cream (E,M,SD,G)

All served with Yorkshire pudding, thyme & garlic roasties, root veg, spring cabbage and proper gravy

Sides

Cauliflower Cheese (G,M,Mu) £5

Thyme & Garlic Roasties £5

Spring Cabbage Confit Shallot £5

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

Koffmann Fries / Chunky Chips (G) £5

Set Menu

2 courses £30 | 3 courses £35

