

Brasserie Menu

Soup of the Day

Cheesy Crouton

Chestnut & Leek Tartlets (N)

Mushrooms, Leeks, Walnuts, Balsamic Dressing

Ham Hock Terrine

Picalilli, Onion Chutney, Watercress

Smoked Duck Breast

Beetroot, Chicory, Red Onion, Tomato, Lemon Dressing

Mackerel

Sautéed Garlic, Cherry Tomato & Onion, Tartar Sauce

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Rump of Lamb

Mashed Potatoes, Baby Silver Skin Onions, Capers, Cherry Tomato, Lamb Jus

Confit Duck Leg

Carrot Purée, Pickled Red Cabbage, Diced Potatoes, Red Onion, Mushroom

Pork Belly

Mashed Potatoes, Tender Stem Broccoli, Baby Carrots, Apple Sauce

Grilled Salmon

French Beans, Broccoli, Shallots, Carrots, Red Onion, Passion Fruit Butter Sauce

Vegetable Lasagne (V)

Green Salad, Garlic Bread

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Profiteroles

Choux Pastry Puffs with Fresh Cream, Warm Chocolate Sauce, Almond Flakes

Bread & Butter Pudding

Madagascan Vanilla Custard

Eton Mess

Vanilla Infused Cream, Crushed Meringue, Fresh Berry Coulis

Lemon Cheesecake

Confit Lemon, Lemon Sorbet, Lemon Syrup

Selection of English & Continental Cheese (£6.50 Supplement)

Grapes, Celery, Chutney & Savoury Biscuits

2 Courses £25.50

3 Courses £28.50

Food Allergies & Intolerances (N) denotes dishes containing **NUTS**. If you would like more information about the ingredients used in the preparation of our menu items, before placing your order, please speak to a member of our staff who will be happy assist you.