

## **Brasserie Menu**

### **Soup of the Day**

Cheesy Crouton

### **Ham Hock Terrine**

Piccalilli, Micro Watercress

### **Waldorf Salad (V)**

Pear, Gorgonzola, Peacan Nuts, Cherry Tomato, Grapes, Lemon Dressing

### **Seafood Quinoa**

Mussels, Prawns, Clams, Squid, Cucumber, Red Pepper, Sweet Chilli Sauce

### **Salmon Tartar**

Smoked Salmon, Avocado, Onion, Tomato, Crème Fraîche

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### **Lamb Shank**

Carrots, Mashed Potato, Onion Gravy

### **Pan Fried Cod**

Sautee New Potatoes, Red Onion, Cherry Tomato, Asparagus, Lemon Butter Sauce

### **Grilled Chicken**

Mozzarella, Cherry Tomato, Onion, French Beans, Spinach, Balsamic Dressing

### **Beef Short Ribs**

Carrot Purée, Diced Potatoes, Baby Carrots. Caramelised Onion, Gravy

### **Ravioli (V)**

Spinach, Tender Stem broccoli, Tomato & Basil Sauce

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### **Chocolate Orange Tart**

Vanilla Ice Cream

### **Lemon Cheesecake**

Confit Lemon, Lemon Sorbet, Lemon Syrup

### **Apple & Mixed Berry Crumble**

Custard

### **Vanilla Bean Pannacotta**

Berry Compote & Cream

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.