

BRASSERIE MENU

TWO COURSES £28.50 | THREE COURSES £35.00

STARTERS

SOUP OF THE DAY *(v)(ve)(gfo)*
Warm Bread | Butter

SEARED SCALLOP *(gf)*
£3.00 Supplement

Curried Parsnip | Pomegranate
Compressed Cucumber | Parsnip Crisp

DUCK BREAST *(gf)*
Celeriac Choucroute | Blackberry & Fennel Purée
Girolle Mushroom

SALMON & DILL MOUSSE *(gfo)*
Lemon | Pickled Cucumber
Fennel Seed Loaf

ROAST SALSIFY *(v)(veo)(gf)*
Crispy Artichoke | Honey & Mead Reduction
Truffle Crème Fraîche

SMOKED CHICKEN *(gf)*
Braised Gem | Bacon Crumb
Anchovy Mayonnaise | Crispy Quails Egg

MAINS

8OZ DRY AGED SIRLOIN *(gf)*
£6 Supplement

Black Garlic Purée | Bone Marrow Butter
Vine Tomatoes | Shallot Crisp | Choice of Side

PAN SEARED CHICKEN BREAST *(gf)*
Sweet Potato | Heritage Carrots | Wild Garlic Pesto
Carrot & Chorizo Emulsion

RABBIT LOIN *(gf)*
Rabbit Mousse | Squash | Pancetta
Marjoram Oil | Fennel

CURRIED MONKFISH TAIL *(gf)*
Onion Bhaji | Coriander | Bombay Terrine
Poppadom | Lime & Mango

TRIO OF LAMB £5 Supplement *(gf)*
Cutlet | Shepherd's Pie | Faggot
Pickled Red Cabbage | Lamb Jus

BUTTER POACHED POLLOCK *(gf)*
Cheddar Herb Crust | Sautéed Potatoes
Sea Vegetables | Clams

POTATO GNOCCHI *(v)(veo)(gf)*
Truffle | Parmesan Cream | Wild Garlic

DESSERTS

BANANA PARFAIT *(gfo)(v)*
Peanuts | Caramel | Sorbet | Banana Crisp

CHOCOLATE CREMEAUX *(gfo)(v)*
Cardamom Tuile | Gin & Raspberry Purée
Raspberry Sorbet

RUM SPONGE *(v)*
Compressed Pineapple | Pina Colada Macaroon
Coconut Ice Cream

PEACH UPSIDE DOWN CAKE *(v)*
Salted Caramel | Clotted Cream Ice Cream
Pistachio Granola | Peach Purée

SELECTION OF 5 CHEESES *(gfo)*
£3 Supplement
Crackers | Grapes | Quince | Chutney

SIDES £4.50

Aspen Fries | Chunky Chips | Garlic Mashed Potato
Shallot & Garlic Green Vegetables
Herbed New Potatoes

SAUCES £3.50

Peppercorn Sauce | Red Wine Jus
Blue Cheese | Diane Sauce