

The Brasserie

Cocktails

Tom Collins £12 Sapling Gin, Lemon, Soda Water	Signet's Summer Sangria £10 Signet Plonk, Courvoisier, Lemonade, Orange Juice, Mixed Fruits
Passionfruit Martini £13 Sapling Vodka, Blend Passion Fruit Liqueur, Passion Fruit Purée, Vanilla, Pineapple	Garden Sling £7 Everleaf Marine, Elderflower, Lemonade (Alcohol free)

*I drink to make
other people
more interesting*



ERNEST HEMINGWAY

Nibbles

Pink Peppercorn Baby Calamari £10 Wasabi & soy mayo, burnt lemon (G,Cr,Mo,F,So,E,M,Mu)	House Focaccia £6 Whipped butter (G,M)	Tempura Cauliflower Popcorn £9 Teriyaki, red chilli, toasted sesame seeds (Vegan) (G,N,So,S,SD)
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Starters

Smoked Chalk Stream Trout £15 Horseradish crème fraîche, pickled cucumber, rye (GF on request) (G,F,P,N,So,E,M,C,Mu,S,SD)	Oak Leaf & Beetroot Salad £10 Pine-nuts, “veta” pomegranate, beetroot dressing (G,P,N,So,M,Mu,S,SD)	Yorkshire Beef Tartare £15/£30 Egg yolk, capers, local sourdough (GF on request) (G,F,N,So,E,C,Mu,S,SD)
Cornish Crab Crumpets £18 Crème fraîche, grapefruit, avocado, soft herbs (G,Cr,M,Mu,S,SD)	Burrata & Isle of Wight Tomato Salad £13 Pickled shallots, black olive, mint & basil (M,SD)	“CFC” £12 Crispy fried chicken, sriracha slaw (G,P,N,So,E,M,Mu,S,SD)



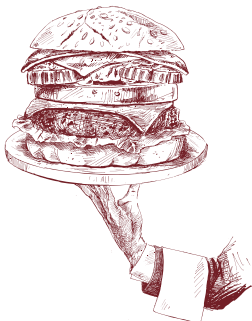
2021 Signet Plonk, Toscana Rosso, Carpinetot (<i>Tuscany, Italy</i>) Silky I Red cherry I Plum I Mocha Cedar I Crowd-pleaser



Glass	Carafe	Magnum
£7	£25	£68

Classics

Dry Aged Brasserie Burger £24 Oglesfield cheese, caramelised onion, house pickles, toasted brioche (G,So,E,M,C,Mu,S,SD)
Fish & Chips £22 Line caught fish, triple cooked chips, crushed peas, house tartare (G,F,So,E,M,Mu,SD)
Chicken Schnitzel £24 Pickled tomatoes, lovage pesto, aged Comté, rocket (G,P,N,So,E,M,C,Mu,S,SD)



Mains & Grills

Free Range Pork Chop £29 Jazz apple, black garlic, caper dressing (M,C,SD)
Herdwick Lamb Rump £34 Peas, broad beans, asparagus, mint (G,N,So,M,C,Mu,S,SD)
Steak - Butchers Cut £MP Please ask your server
Pan Fried Cornish Halibut £30 Cauliflower purée, braised fennel, warm tomato dressing (G,F,N,So,M,C,Mu,S,SD)
Severn & Wye Salmon £26 Purple broccoli, puffed rice, bonito butter (G,F,N,So,M,C,Mu,S,SD)
Courgette Risotto £19 Tempura flower, house ricotta, garden botanicals (G,P,N,So,E,M,C,Mu,S,SD)
BBQ Aubergine £22 Smoked pine nuts, plant-based feta, crushed green herbs (G,P,N,So,C,Mu,S,SD)

Sides

Koffmann / Chunky Chips (G,SD) £5
English Asparagus, Confit Shallot (GF) £5
Petit Pois & Edamame (So,SD) £5
Grilled Courgettes, Citrus & Basil (G,SD) £5
Grilled Broccoli & Hazelnuts (N,SD) £5
Rocket & Parmesan Salad, Balsamic (GF,E,M,SD) £6
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 / GF - Gluten Free
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