

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)

Cornish Crab Crumpets £15
Crème fraîche, grapefruit, avocado, soft herbs (G,Cr,M,Mu,SD)

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

Burrata & Isle of Wight Tomato Salad £12
Pickled shallots, black olive, mint & basil (M,SD)

Yorkshire Beef Tartare £14/£28
Egg yolk, capers, local sourdough (GF on request) (G,F,N,So,E,C,Mu,SD)

"CFC" £10
Crispy fried chicken, sriracha slaw (G,E,M,Mu,SD)



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

Glass £7 Carafe £25 Magnum £68



Classics

Dry Aged Brasserie Burger £22
Ogleshield cheese, caramelised onion, house pickles, toasted brioche (G,E,M,Mu,SD)

Fish & Chips £22
Line caught fish, triple cooked chips, crushed peas, house tartare (G,F,E,M,Mu,SD)

Chicken Schnitzel £22
Pickled tomatoes, lovage pesto, aged Comté, rocket (G,N,E,M,S,SD)

Mains & Grills

Free Range Pork Chop £24
Hispi cabbage, cider & caper dressing (M,SD)

South Downs Lamb Rump £32
Peas, broad beans, asparagus, mint (C,SD)

Steak - Butchers Cut £MP
Please ask your server

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

Severn & Wye Salmon £25
Tenderstem broccoli, puffed rice, bonito butter (G,F,So,M,C,SD)

Courgette Risotto £18
Toasted pistachio, house ricotta, garden botanicals (G,N,M,C,SD)

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

Sides

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

English Asparagus, Confit Shallot £5

Petit Pois & Edamame (So,SD) £5

Koffmann / Chunky Chips (G) £5

Grilled Broccoli & Hazelnuts (N,SD) £5

Rocket & Parmesan Salad, Balsamic (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

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