

# BRASSERIE

2 COURSE FOR £27 | 3 COURSES FOR £32

## Cocktails

<b>Negroni</b> Gin, Sweet Vermouth, Campari	£12
<b>Bloody Mary</b> Vodka, Signet Spice Mix, Lemon, Tomato Juice	£13
<b>Blackberry Bellini</b> Cremant, Blackberry Purée	£12
<b>Moscow Mule</b> Vodka, Lime, Ginger Beer, Angostura Bitters	£13



## Starters

<b>Bacon Wrapped Game &amp; Pistachio Terrine</b> Redcurrant jelly, toasted brioche (G,E,M,SD,Mu,N)	£12
<b>Grilled Flat Bread</b> Roasted red onion, feta crumble, garlic butter (G,M)	£8
<b>Pink Peppercorn Baby Calamari</b> Wasabi & soy mayo, burnt lemon (G,Mo,Cr,F,So,E,M,Mu)	£9
<b>Tempura Cauliflower Popcorn</b> Toriyaki, red chilli, toasted sesame seeds (So,G,S)	£9
<b>Loch Duart Smoked Salmon</b> Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu) (£5 supplement when ordering 2/3 courses)	£15
<b>Roasted Celeriac &amp; Thyme Soup</b> Granny Smith apple, roasted hazelnut, chive oil (N,C,SD)	£9

## Roast

<b>Rare Breed Roast Pork Belly</b> Crackling skin, apple sauce (E,M,SD,G)	£20
<b>Rare Roasted Grassfed Beef</b> Creamed horseradish (E,M,SD,G)	£22
<b>Mushroom Chestnut Thyme Pithivier</b> Squash purée, kale, madeira caramel (G,M,C,SD)	£19
<b>Roasted Turkey Ballotine</b> Pigs in blankets, sprouts, chestnuts (G,M,C,SD)	£26

Served with Yorkshire pudding, thyme & garlic roasties, root veg, red cabbage, proper gravy

## Fish

<b>Cornish Crab Linguine</b> Red chilli & garlic emulsion, capers, parsley (G,M,Cr,SD)	£22
<b>Goan Fish Curry</b> Basmati rice, coconut milk, coriander, lime (F,Mu,SD)	£23

## Field

<b>Slow Roasted Norfolk Cauliflower</b> Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds (Se,SD)	£18
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## Sides

<b>Cheesy Creamed Leeks</b> (Mu,M,G)	£5
<b>Thyme &amp; Garlic Roasties</b>	£5
<b>Sage &amp; Chestnut Stuffing</b> (G,N,M,SD)	£5
<b>Cabbage &amp; Smoked Bacon</b> (SD,M)	£5
<b>Koffmann Salted Fries</b> (G)	£5

## Pudding

<b>Madagascan Vanilla Cheesecake</b> Hedgegrow compote, blackcurrant sorbet (G,E,M) Sauternes, Château Suduiraut Bordeaux, France 37.5cl £11	£9
<b>Warm Chocolate &amp; Salted Caramel Fondant</b> Clotted cream ice-cream (G,E,M,So) Espresso Martini £13	£9
<b>Sticky Toffee Pudding</b> Butterscotch sauce, vanilla ice-cream (So,SD,N) Muscat de Beaumes de Venise Solera, Domaine de Coyeux Rhône, France £8	£9
<b>Hazelnut Bombolini</b> Warm, heavenly Nutella filled doughnuts (E,M,N,SD,G,So) Black Muscat, Elysium, Quady California, USA, 37.5cl £9	£6

### Treacle Tart

Salted caramel ice cream (G,N,E,So,M) £9  
Vin Santo del Chianti, Bonacchi Tuscany, Italy 50cl £9.5

All the proceeds from the pudding will be donated to Jamie's Farm, supporting local children.



<b>A selection of Ice-Cream &amp; Sorbet</b> Vanilla, salted caramel, raspberry ripple, clotted cream (M,E) Lemon, cassis, blood orange, strawberry (SD) Classic Champagne Cocktail £20	£3 per scoop
<b>Affogato</b> (M,G,SD,E,So)	£6

## Cheese

<b>Cornish Yarg / Baron Bigod / Brighton Blue</b> Chutney & house crackers (E,M,SD,G) (£5 supplement when ordering 2/3 courses) 10 Year Old Tawny Port, Taylors Douro, Portugal £8	£14
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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