

REDMOND'S

BRASSERIE

Vegetarian Menu

Starters

- Cauliflower soup** £8
Topped with Montgomery cheddar, tarragon oil and served with warm sourdough
- Cheese and onion tart** £10
Smoked cheese curd, pickled onion, Worcestershire gel and red vein sorrel
- Buffalo mozzarella** £10
With tomato, basil pesto and rocket

Main Course

- Beetroot and feta wellington** £15
Onion purée, roasted onion, spring onion, wild mushroom, watercress and a vegetable gravy
- Butternut squash ravioli** £15
Roasted squash, brandy soaked raisins, tenderstem, lemon and a brown butter sauce
- Miso tofu** £15
Pak choi, shitake dumpling, mouli, spring onion, chilli with a ponzu dressing

Dessert

- Sticky toffee pudding** £9.5
With butterscotch sauce and vanilla ice cream
- Citrus baked cheesecake** £9.5
With clotted cream ice cream and a marmalade doughnut

For those guests on a 'dinner allowance package' you can choose any of the dishes from this menu (excluding drinks). Should you exceed your allowance then this will appear on your bill.

Vegan Menu

Starters

- Chef's soup of the day** £8
Served with sourdough
- Pan fried tofu** £8
Red endive, watercress and pistachio salad
- Sautéed wild mushrooms** £8
On sourdough toast, rocket and radish salad

Main Course

- Wild mushroom risotto** £15
Served with confit artichokes and baby parsley
- Plant based burger** £15
In a brioche style bun, sundried tomato sauce, baby gem, tomato and gherkins topped with onion rings and served with thin fries
- Asian noodle salad** £12
Bean sprout, sesame seeds, edamame beans and finished with a soy and coriander dressing

Dessert

- Vegan apple and plum crumble** £9.5
Topped with granola and served with apple sorbet
- Selection of sorbets** £7.5
With fresh fruits

A discretionary 10% service charge will be added to your bill. Please ask your server if you would like this to be removed.

kcal - calories per serving. Adults need around 2000 calories per day

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the absence of allergens in our dishes. We have a list of all allergens which is available on request. We cannot guarantee that items on our menus do not contain nuts or nut derivatives.

All products are subject to availability although every effort is made to ensure otherwise. Fish products may contain bones. Any stated weights are approximate before cooking