



A LA CARTE MENU

BRASSERIE

SERVED MONDAY - SATURDAY 4 - 9PM

Appetizers

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| ARTISAN BREADS | 7.5 |
| Aioli | |
| MARINATED OLIVES | 5 |
| BAKED CAMEMBERT <i>(to share)</i> | 18 |
| Apple & chilli chutney, onion jam, selection of artisan breads | |
| HARISSA HUMMUS | 8 |
| Crispy chickpeas, sesame, lemon oil, grilled flat bread | |

Starters

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| PARSNIP SOUP | 8 |
| Truffle & toasted hazelnuts, parsnip crisp, sourdough croutons | |
| CHICKEN LIVER PATE | 9 |
| Spiced plumb & orange chutney, brioche | |
| PAN FRIED KING PRAWNS | 13 |
| Chili & garlic butter, lime & basil oil | |
| SMOKED HADDOCK & SALMON CROQUETTE | 12 |
| Taramasalata, chimichurri | |
| ROAST PORK BELLY | 12 |
| Salsa verde, harissa ketchup, crispy crackling | |
| BURRATA & BEETROOT CARPACCIO (V) | 11 |
| Candied walnuts | |
| CRISPY DUCK SPRING ROLL | 12 |
| Cherry hoi sin sauce, pickled ginger | |

Mains

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| BUTTERNUT SQUASH RISOTTO | 18 |
| rocket & Parmesan | |
| IBERICO PORK FILLET | 27 |
| Red pepper sauce, chimichurri, patatas bravas | |
| BURGER WITH MAPLE BACON | 19 |
| Smoked cheddar, burger relish, shoestring fries | |
| SEA BREAM | 24 |
| Smoked almond crust, sundried tomato, fennel & lemon slaw, gazpacho | |
| WILD MUSHROOM FETTUCCINE (V) | 18 |
| Egg yolk, black truffle, parmesan | |
| BEEF FILLET | 39 |
| Vine tomato, baked creamy garlic mushrooms, onion ring, triple-cooked chips, choice of - peppercorn, red wine, béarnaise, blue cheese, Diane | |
| 10 OZ SIRLOIN | 35 |
| Vine tomato, baked creamy garlic mushrooms, onion ring, triple-cooked chips, choice of - peppercorn, red wine, béarnaise, blue cheese, Diane | |
| BRAISED OX CHEEK | 27 |
| Chive mash, horseradish foam, glazed carrot, red wine jus | |
| COD LOIN | 28 |
| Smoked haddock bon bon, tiger prawns, taramasalata, tarragon butter sauce | |
| LAMB SHANK "HOT POT" | 29 |
| Mash potato ,glazed carrot, red cabbage, minted lamb jus | |

Sides

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| HONEY ROAST CUMIN SPICED CARROTS | 5 | TRUFFLE & CHIVE CREAMED POTATOES | 4.5 |
| BAKED CREAMY GARLIC MUSHROOMS | 5 | TRIPLE COOKED CHIPS | 5 |
| CAESAR SALAD | 7 | PARMESAN & TRUFFLE FRIES | 6.5 |



Please inform a member of team if you have any allergies, intolerances or dietary requirements. We will be happy to advise which dishes are suitable, but we cannot guarantee the absence of traces of nuts and other allergens.
A 10% discretionary service charge is added to all bills.