

BRASSERIE

Brasserie Evening menu served from 4.30pm

GF - Gluten Free | V - Vegetarian | VG - Vegan | OPT - Option

STARTERS

Oysters—Classic Mignonette £12 (3) / £22 (6) **GF**

Crab Cocktail Royale – White Crab, Avocado, Marie Rose, Gem Lettuce, sough-dough – **£12.50 GF OPT**

Smoked Salmon Plate – Capers, Shallots, Lemon, Rye Bread – **£11.50 GF OPT**

King Scallops – Cauliflower Purée, Black Pudding Crumb, Apple – **£16**

French Onion Soup, Gruyère Crouton – **£8 GF OPT**

Chicken Liver Parfait,
Red Onion Jam, Brioche – **£8.50 GF OPT**

Burrata, Heritage Tomatoes, Basil Oil – **£9.50 GF**

Carpaccio of Beef, Truffle Oil,
Parmesan, Rocket – **£14 GF**

NIBBLES & TO SHARE

Marinated Olives & Citrus Zest – **£5 VG | GF**

Smoked Almonds & Truffle Salt – **£5.50 VG | GF**

Artisan Sourdough, Whipped Butter,
Sea Salt – **£4.50 GF OP | VG OPT**

Tempura Tiger Prawns, Sweet Chilli Dip – **£11**

Baked Camembert, Rosemary Honey, Crusty Bread
– **£15 (to share)**

SIDES

Truffle & Parmesan Fries – **£6.50 VG OPT**

Garlic Butter New Potatoes – **£5 V | GF**

Creamed Spinach with Nutmeg – **£5 V | GF**

Rocket & Parmesan Salad – **£5.50 VG OPT | GF**

Honey & Miso -Roasted Carrots – **£5 VG | GF**

MAIN COURSES

Dover Sole à la Meunière – Brown Butter, Capers,
Lemon, New Potatoes
– **£ market price (pre order only) GF**

Lamb Cutlets, Harrisa Roasted, Rosemary New
Potatoes, Tzatziki - **£19 GF**

Pan-Seared Sea Bass – Samphire, Crushed
Potatoes, Lemon Butter – **£22 GF**

Fish Pie Royale – Salmon, Haddock, Prawns, Rich
Cream Sauce, Mash Topping – **£19**

Classic New England Chowder, Potatoes, Onions,
Cream, Lemon, Parsley - **£17 GF | VG OPT**

8oz Ribeye Steak – Peppercorn Sauce, Triple
Cooked Chips, Watercress – **£35 GF**

Beef Wellington (for two) – Mushroom Duxelles,
Red Wine Jus – **£90 (pre order only)**

Slow-Braised Short Rib – Red Wine Jus,
Mash, Charred Greens – **£24**

Roast Chicken Supreme – Wild Mushrooms,
Crispy Potato, Truffle Cream Sauce – **£19 GF**

Confit Duck Leg – Cassoulet Beans, Bacon,
Herbs – **£21 GF**

Brasserie Burger – Smoked Cheddar, Tomato
Relish, House Slaw, Fries – **£17 VG OPT**

Goat's Cheese & Spinach Risotto, Herb Oil,
Toasted Seeds - **£14.50 V**

DESSERTS

Classic Crème Brûlée- Shortbread – **£8 GF OPT**

Rum Baba- Chantilly Cream – **£9**

Dark Chocolate Tart- Smoked Maldon Salt,
Winter Berry Compote **£9**

Sticky Toffee Pudding-Butterscotch Sauce,
Vanilla Ice Cream – **£8**

British Cheese Selection-
Biscuits & Chutney – **£14 GF OPT**