

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, soughdough – £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

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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

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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

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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