

THE BRASSERIE

By Ben Vandenbrink

Sunday Lunch

Starters

Chicken liver pate, onion jam, toasted crostini's.

Garden pea, chestnut mushroom and pancetta risotto, Parmesan, truffle oil

Smoked salmon and scallop nuggets, lemon aioli, fresh watercress

Home made black pudding, red pepper ketchup, poached hens egg, mustard cream sauce. **£2 supplement.**

Dill infused potato gnocchi, wilted spinach, caramelised vegan cheddar, coconut milk sauce **£2 supplement.**

Mains

Pan roasted fish of the day, chicken and shrimp dumplings, grilled pak choi, kimchi, randang curry sauce. **£6 supplement**

Roasted corn fed chicken breast, crushed new potato's, Sunday vegetables, sun dried tomato cream.

Sous vide sirloin of beef, Yorkshire pudding, Sunday vegetables, duck fat roast potato's, proper gravy.

Oven baked cauliflower steak, peanut butter, wild garlic pesto, Shallot and caper sauce.

Duo of squab pigeon, roasted crown, confit leg croquette, Jack by the hedge puree, parissiene potato, Butternut fondant, cherry sauce. **£6 supplement**

Desserts

Bread and butter pudding, mint custard.

Gluten free chocolate and almond brownie, toffee sauce, pistachio ice cream .

Sticky toffee pudding, toffee sauce, clotted cream.

Warm treacle tart, Chantilly cream, walnut syrup. **£2 supplement**

A selection of local cheese, chutney, crackers and home made bread. **£3 supplement**

2 courses – 16.95

3 courses – 19.95

All food prices include VAT at current rate. All dishes may contain traces of nuts. For allergens, please ask your server for alternative menu