

THE BRASSERIE

By Ben Vandenbrink

Table D'hôte Menu

Starters

Duck spring roll, hot sauce, Asian slaw.

Seared mackerel, pickled vegetables, mustard sauce.

Green pea & cucumber risotto, toasted almonds, parmesan

Teriyaki carrot, goat's curd, roasted carrot puree.

Mains

Roast topside of beef, seasonal trimmings, Yorkshire pudding, real gravy.

Roast breast of chicken, seasonal trimmings, Yorkshire pudding, real
gravy.

Butter basted fillet of hake, crab risotto, salsa verde.

Beetroot girasoli pasta, chickpeas, pesto, rocket.

Dessert

Homemade sticky toffee pudding, toffee sauce, ginger ice-cream.

Chocolate and pistachio brownie, caramel, chantilly cream.

Treacle tart, clotted cream.

Chocolate mousse, set custard, chocolate soil, cherry's.

2 courses - £15.95

3 courses - £19.95

All food prices include VAT at current rate. All dishes may contain traces of nuts.