

Brasserie Luncheon Table D'hôte Menu

Soup

Fresh Homemade Soup with Freshly Baked Bread

Salmon & Cod Croquette

Thyme Infused Creamed Leek

Tartlet

Colston Basset Blue Stilton, Chestnut Mushroom Tartlet, Spiced Pear, Seasonal mixed leaves, Lemon Honey Dressing

Duck

Gressingham Duck Breast, Plum Glaze, Oriental Salad, Yuzu, Spiced Watermelon

Falafel *(Vegan)*

Spinach and Red Pepper Falafel, Hummus, Tzatziki Sauce, Pomegranate

Pork

Pork & Fennel Bangers & Mash, Caramelised Roscoff Onion, Gravy

Beef

Slow Cooked Beef Bourguignonne, Red Wine, Thyme, Smoked Pancetta, Mushrooms, Grelot Onions, Parsley

Celeriac Hash Browns *(Vegan)*

Celeriac & Parsnip Hash Browns, Maple & Soy, King Oyster, Cauliflower, Parsnip & Sage Crisps

Hake

Pan Fried Hake, Lentil Dhal, Pickled Carrot, Cauliflower, Golden Raisin, Mild Fruity Curry Sauce

Lemon Tart

Pistachio, Raspberry Sorbet

Warm Sticky Toffee Pudding

Toffee Sauce

Vanilla 'Cheesecake' Parfait

Granola, Cherry

Apple Mousse,

Crumble, Custard Beignet

Coffee or Tea

£16.99

(inc. VAT @ 20%)



Scan to download menu