

# THE BRASSERIE

By Ben Vandenbrink

## Starters

Duo of ham hock terrine, Panko crumb, piccalilli, crispy caper £8

Crispy parmesan arancini, beer ketchup, herb salad £7 (GF/V)

Glazed carrot, carrot puree, goats curd, soy and ginger £7 (GF/V)

King scallop, cauliflower, pickled pear, pancetta crumb £11 (GF)

Brown crab and garden pea risotto, truffle oil, poached hen's egg £9

## Mains

Lamb rump (served pink), fondant potato, carrot confit, peas, white wine jus

£18.95 (GF)

Saffron tagliatelle, almonds, pesto, Goats' curd £11.50 (V)

Roasted fillet of hake, cauliflower puree, scallop, crab butter, salsa verdé £15.95

Glazed duck breast ( served pink ), pomme parissiene , carrot puree, chicory,

teriyaki and soy £17.95 (GF)

Mirin glazed pork tenderloin, black garlic and flat cap mushrooms, pomme

puree, yeast, chicken sauce £14.50 (GF)

## Dessert

Sticky toffee pudding, sticky sauce, clotted cream, almond brittle £6 (V)

White chocolate fondant, iced dark chocolate mousse, cherries, honeycomb,

praline (please allow 15 minutes bake time) £9 (V)

Lemon tart, sautéed strawberries, clotted cream ice cream £7 (V)

Lavender panacotta, pickled mint, strawberry, hazelnut croquant, lemon sponge

£8 (GF/V)

Iced chocolate mousse, Creme patissiere, honeycomb, cherry, chocolate soil and

lemon balm £7 (GF)

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

GF = Gluten Free

V= Suitable for vegetarian