

THE BRASSERIE

By Ben Vandenbrink

Starters

Duo of ham hock terrine, Panko crumb, piccalilli, crispy caper £8.40

Crispy parmesan arancini, beer ketchup, herb salad £7.50 (V)

Glazed carrot, carrot puree, Goat's curd, soy and ginger £8.90 (GF/V)

King scallop, cauliflower, pickled pear, pancetta crumb £12 (GF)

Brown crab and garden pea risotto, Truffle oil, poached hens egg £10

Mains

Lamb rump (served pink), fondant potato, carrot confit, pea's, white wine jus
£19.95 (GF)

Saffron tagliatelle, almonds, pesto, Goats' curd £12 (V)

Roasted fillet of hake, cauliflower puree, scallop, crab butter, salsa verdé £16.95

Glazed duck breast (served pink), pomme parissiene , carrot puree, chicory,
teriyaki and soy £18.95 (GF)

Mirin glazed pork tenderloin, black garlic and flat cap mushrooms, pomme
puree, yeast, chicken sauce £16.50 (GF)

Dessert

Sticky toffee pudding, sticky sauce, clotted cream, almond brittle £7.50 (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 £8 (V)

Lavender panacotta, pickled mint, strawberry, hazelnut croquant, lemon sponge
£8 (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