

THE B R A S S E R I E

SET MENU

MONDAY – FRIDAY: 5PM – 7PM

STARTERS

SMOKED TROUT PATE, PICKLED CUCUMBER, CRAB DRESSING

HOME CURED DUCK BREAST, RILLETTES OF LEG, PICKLED CHERRIES

SPRING VEGETABLE SALAD, HAZELNUT & LEMON DRESSING (V)

MAINS

ROAST BREAST OF GUINEA FOWL, TRUFFLED CAULIFLOWER, PEAS & BROAD BEANS

POACHED HADDOCK, SMOKED EEL CHOWDER, DEEP FRIED EGG

GRATIN OF BUTTERNUT SQUASH & CHESTNUTS, PARMESAN CREAM (V)

DESSERTS

ICED LEMON PARFAIT, BLOOD ORANGE SORBET & BRANDY SNAP

TIRAMISU FLAVOURS, COFFEE PANNA COTTA, MASCARPONE CREAM, AMARETTO JELLY, CHOCOLATE
ICE CREAM

BAKED APPLE, BRITTANY SHORTBREAD, “MAGNERS” CIDER SORBET, APPLE CRISP

TWO COURSES £18.50 / THREE COURSES £21.00

*We have included a 10% discretionary service charge. This charge is paid directly to the staff serving and cooking for you.
We don't expect you to pay this unless service meets your expectation.*