BRASSERIE CHEF'S CHOICE

TO START

Melon carpaccio, chilled orange & mint syrup (v)

Duck & port pate, caramelised red onion chutney, toasted ciabatta

Freshly made soup, bread selection (v)

TO FOLLOW

Prosciutto wrapped chicken breast, tarragon sauce

Smoked cod loin, herb crust, potato cake, buttered kale, chive cream sauce

Goats' cheese, beetroot & rocket salad, minted new potatoes, toasted hazelnuts, balsamic (v)

TO FINISH

Lemon posset, crushed meringue, handmade shortbread, raspberry coulis

Caramel pecan tart, orange cream, butterscotch sauce (GF)

£22

(V) are suitable for vegetarians (GF) Gluten free

1

EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate

BRASSERIE CHEF'S CHOICE

TO START

Button mushrooms, cream, herbs, garlic, toasted ciabatta (v)

Chicken fillet skewers, sweet chilli dipping sauce

Freshly made soup, bread selection (v)

TO FOLLOW

Chicken breast, dauphinoise potato, curly kale, mushroom and sundried tomato sauce

Seared salmon, crispy leeks, chardonnay cream sauce

Leek & stilton pot, chestnut and brioche crumb (v)

TO FINISH

Baked vanilla cheesecake, fruits of the forest compote

Triple chocolate cake, Chantilly cream

£22

(V) are suitable for vegetarians

EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate

BRASSERIE CHEF'S CHOICE

TO START

Freshly made soup, bread selection (v)

Prawn cocktail, king prawns, baby gem, crispy shallots

Chicken, duck & red onion terrine, toasted tomato bread, celeriac remoulade, watercress

TO FOLLOW

Moroccan chick pea & vegetable tagine, cous cous, minted yoghurt (v)

Classic beef bourguignon, creamy mash potato, buttered kale

Smoked salmon, spinach, cream cheese pasta, pine nut and herb crust

TO FINISH

Cheddar & Brie, crackers, grapes, caramelised onion chutney

Traditional bread & butter pudding

£22

(V) are suitable for vegetarians

EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate

BRASSERIE CHEF'S CHOICE

TO START

Freshly made soup, bread selection (v)

Classic Caesar salad (v)

Smoked salmon plate, black pepper cream cheese, capers & shallots

TO FOLLOW

Potato gnocchi, courgette strips, peppers, tomato & torn basil sauce, Italian cheese (v)

Thai green chicken curry, steamed coriander rice, Thai vegetable money bags, prawn crackers, sweet chilli dipping sauce

Smoked haddock fishcake, wilted spinach, soft poached egg, grain mustard dressing

TO FINISH

Movenpick ice cream - 3 scoops: Caramelita, Blueberry Cheesecake, White Chocolate, Strawberry, Swiss Chocolate, Vanilla Dream or Mango & Passion fruit sorbet

Apple & blackberry pie, custard

£22

(V) are suitable for vegetarians

EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate

BRASSERIE CHEF'S CHOICE

TO START

Freshly made soup, bread selection (v)

Prawn cocktail, king prawns, baby gem, crispy shallots

Chicken liver parfait, toasted walnut bread, mini gherkins

TO FOLLOW

Traditional coq au vin, potato cake, green beans

Roast Mediterranean vegetable & goats' cheese wellington, basil cream sauce (v)

Honey roast loin of pork, sea salt crackling, sage & onion stuffing, apple sauce

TO FINISH

Poached pear, elderflower and mint syrup

Chocolate orange profiteroles, orange cream filled, dark chocolate

£22

(V) are suitable for vegetarians

EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate