

LUNCH MENU

BRASSERIE CLASSICS 2 COURSES £25 | 3 COURSES £30

TO START

Not Included With The Lunch Offer

Sharing Board (For 2)

Prosciutto, Salami, Bresaola, Mixed Olives, Toasted Focaccia,
Whipped Butter, Olive Tapenade, House Pickles, Baked
Camembert, Tomato & Chilli Jam 18.00

APPETIZERS

Wild Mushrooms On Toast

Sauteed Wild Mushrooms, Tarragon White
Wine Cream, Toasted Focaccia, Truffle
Mayonnaise, Aged Parmesan (GFA)(V)

Hot Honey Chicken Lollipops

House Pickles, Sour Cream & Chive, Teriyaki,
Toasted Sesame (GF)(DFA)

Citrus Cured Salmon

House Pickles, Horseradish Crème Fraiche,
Tortilla Crisps, Pickled Jalapenos (GFA)

Thai Crab Cake

Mango Nam Jihm, Thai Red Prawn Bisque

MAIN DISHES

12 hour Braised Featherblade Of Beef

Confit Garlic Pomme Purée, Swiss Chard, Horseradish
Creme Fraiche, Wild Mushroom & Brandy Sauce (GFA)
(DFA)

Beer Battered Fish & Chips

Battered Haddock, Triple Cooked Chips, Curry
Sauce, Mushy Peas, Tartare, Charred Lemon

Chicken Caesar Salad

Pan Roasted Chicken Breast, Prosciutto Crisp,
Sourdough Croutons, Gem Lettuce, Aged Parmesan,
Caesar Dressing (GFA) (DFA)

Burrata & Black Truffle Ravioli

Wild Mushroom Cream, Crispy Sage, Toasted
Hazelnuts, Aged Parmesan (V)(N)

Dry Aged Fillet Of Beef

Confit Garlic Pomme Purée, King Oyster
Mushroom, Swiss Chard, Horseradish Creme
Fraiche, Wild Mushroom & Brandy Sauce (GFA)
(DFA)20.00 Supplement

Pan Roasted Chicken Breast

Whipped Mash Potato, Tenderstem Broccoli,
Walnut Ketchup, Chicken Sauce (N)(GF)

Braised Beef & Red Wine Pie

Spiced Red Cabbage, Whipped Mash Potato,
Tenderstem Broccoli, Red Wine Jus

24oz Sirloin On The Bone (Sharer)

Served With Confit Garlic Pomme Purée, Honey Glazed
Carrots, Seasonal Greens **40.00 Supplement**
(GF)(DFA)

DESSERTS

Bruléed Coconut Rice Pudding

Pedro Ximénez Raisins, White Dulce De Leche, Black
Cherry Compote (V)(GF)(DFA)

White Chocolate & Pistachio Blondie

Dulce De Leche, White Chocolate Yoghurt Crisp,
Honeycomb, Caramelised Banana Ice Cream (GF)(V)

Selection of Three British Cheeses

Grapes, Quince Gel, Tomato & Chilli Jam, Sourdough Crackers (V)(GFA)

Affogato Al Caffé

Clotted Cream Ice Cream or Miso Banana Ice Cream topped with Espresso
& House Fudge (V)(GF)

CHOOSE YOUR SIDES

Koffman Triple Cooked Chips 5.00 | add Truffle & Parmesan 3.00 (GF)(DF)

Hot Honey Glazed Carrots & Beetroot | Tahini Yoghurt, Pistachio Dukkah 6.00 (GF)(N)

Whipped Confit Garlic Mash Potato 5.00 (GF)

House Caesar Salad 6.00 (GFA)

Chargrilled Hispi Cabbage | Miso & Lime Butter Sauce, Xo Sauce, Puffed Wild Rice 6.00 (GF)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill.