

LUNCH MENU

BRASSERIE CLASSICS

2 COURSES £25 | 3 COURSES £30

TO START

Not Included With The Lunch Offer

Sharing Board (For 2)

Baked Camembert, Prosciutto, Salami, Mixed Olives, Toasted Focaccia, Whipped Butter, Mixed Olives, Whipped Butter, Tomato & Chilli Jam 18.00

APPETISERS

Welbeck Bread Board

Whipped Treacle Butter, Olive Oil & Balsamic
(GFA)(V)(DFA)

French Onion Soup

Brioche Crouton, Gruyere (GFA)

Duck Liver Parfait

Rhubarb Gel, Toasted Brioche, Dukkah, Apple & Grape Chutney(N)(GFA)

Waldorf Burrata Salad

Candied Walnuts, Miso Apple Purée, Bitter Leaves, Pickled Celery, Balsamic (V)(N)(GF)(VGA)

MAIN DISHES

Pan Roasted Chicken Breast

Whipped Mash Potato, Tenderstem Broccoli, Peppercorn Sauce (N)(GF)

Atlantic Cod

Pomme Puree, Samphire, Mussel Veloute, Salmon Roe (GF)

Atlantic Cod & Prawn Fish Pie

Baby Spinach, Poached Salmon, Whipped Mash Potato, aged Parmesan, Seasonal Greens (GF)

Wild Mushroom Risotto

Sauteed Wild Mushroom, Crispy Cavolo Nero, Toasted Sunflower Seeds, Aged Parmesan (V)(N)

Dry Aged Fillet Of Beef

Koffman Fries, Creamed Cavolo Nero & Spinach, Herb Butter, Braised Shallot, Poivre Sauce (GF)
(DFA) 22.00 Supplement

DESSERTS

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream (V)

Selection of Three British Cheeses

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

Creme Caramel

Pistachio Ice Cream, Honeycomb (V)

CHOOSE YOUR SIDES

Koffman Fries 5.00 | add Truffle & Parmesan 3.00 (GF)(DF)

Whipped Confit Garlic Mash Potato 5.00 (GF)

Chargrilled Hispi Cabbage | Nduja Butter Sauce, Crispy Onions, (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.