



FESTIVE A LA CARTE MENU

BRASSERIE



Appetizers

ARTISAN BREADS	7.5
Aioli	
MARINATED OLIVES	5
BAKED CAMEMBERT <i>(to share)</i>	18
Apple & chilli chutney, onion jam, selection of artisan breads	

Starters

PARSNIP SOUP	8
Truffle & toasted hazelnuts, parsnip crisp, sourdough croutons	
PIGS IN BLANKETS	8
Honey mustard dip	
HARISSA HUMMUS	8
Crispy chickpeas, sesame, lemon oil, grilled flat bread	
CHICKEN LIVER PARFAIT	9
Spiced plum & orange chutney, brioche	
PAN FRIED KING PRAWNS	13
Chilli & garlic butter, lime and basil aioli	
CONFIT DUCK SPRING ROLL	12
Cherry hoi sin sauce, pickled ginger	
SMOKED HADDOCK & SALMON CROQUETTE	12
Taramasalata, chimichurri	
ROAST PORK BELLY	12
Salsa verde, harissa ketchup, crispy crackling	
BURRATA & BEETROOT CARPACCIO (V)	11
Candied walnuts	

Sides

MAPLE GLAZED SPROUTS & PANCETTA	5
HONEY ROAST CUMIN SPICED CARROTS	5
BAKED CREAMY GARLIC MUSHROOMS	5
CAESAR SALAD	7

Mains

LAMB SHANK 'HOT POT'	29
Potato terrine, glazed carrot, red cabbage, minted lamb jus	
CELERIAC, MUSHROOM & SPINACH WELLINGTON (V)	20
Served with all the festive trimmings	
WILD MUSHROOM & CHESTNUT FETTUCCINE (V)	18.5
Egg yolk, black truffle, parmesan	
IBERICO PORK FILLET	27
Red pepper sauce, chimichurri, patatas bravas	
FESTIVE BURGER WITH MAPLE BACON	19
Smoked cheddar, cranberry relish, shoestring fries	
SEA BREAM	24
Smoked almond crust, sundried tomato, fennel & lemon slaw, gazpacho	
BEEF WELLINGTON	45
Truffle & chive mash potato, honey roast carrot, red wine jus	
10 OZ SIRLOIN	35
Vine tomato, baked creamy garlic mushrooms, onion ring, triple cooked chips, peppercorn sauce	
BRAISED OX CHEEK	27
Chive mash, horseradish foam, glazed carrot, red wine jus	
COD LOIN	28
Smoked haddock bon bon, tiger prawns, taramasalata, tarragon butter sauce	

Sides

TRUFFLE & CHIVE CREAMED POTATOES	4.5
TRIPLE COOKED CHIPS	5
PARMESAN & TRUFFLE FRIES	6.5
CAULIFLOWER CHEESE	5



GRAND

— BRASSERIE —