

BRASSERIE MENU

N I B B L E S

Sour dough, salted butter 2.5

G, M

Smoked almonds 3

NU

Nocellara olives 3

S T A R T E R S

Seasonal soup of the day 4.5

Terrine de campagne, pickles and toast 9

C, G, MU, SU

Smoked salmon, salad, capers and lemon 11

F, MU, SU

Pearl Barley, feta, pomegranate and roasted red pepper salad Starter 9.5 / Main 12.5

C, G, SU, M

Warm goats cheese, pickled raisins, green olive and balsamic vinegar 9.5

M, MU

M A I N S

Spinach and ricotta ravioli, hazelnuts, aged parmesan and rocket 11.5

E, S, M, G, MU, NU

Sausage and mash, red onion gravy 11.5

M, C, G, SU

Cod fish cakes, tartare sauce, rocket salad 12

F, E, M, G

Thai green chicken curry, basmati rice 14.5

M, SE, SU, NU

Sirloin steak, triple cooked chips, grilled tomato 24

M, MU

P U D D I N G S

Chocolate and orange pot, shortbread biscuits 6.5

E, G, M

Vanilla panna cotta, agen prune compote 6

M, SU

Malted vanilla ice cream, salted butter caramel 5.5

M, B, G

Brioche bread and butter pudding, marmalade ice cream 6.5

M, E, G, SU

Selection of english and continental cheese, crackers, quince 12

M, G, E, C

S I D E S

Triple cooked chips 3

Rocket and parmesan salad 3

M, MU, SU

Seasonal vegetables 3

M



Please turn over for allergen information.

If you have any dietary requirements, please ask your server for assistance.

ALLERGEN INDEX

Please note there are codes next to our dishes on the menus that denote what allergens are in each menu item.

Some allergens can be totally removed from a dish.

Please ask a member of staff who will be able to advise which ones we are able to remove

fish	F
egg	E
lupin	L
soya	S
milk	M
celery	C
gluten	G
peanuts	P
sesame	SE
molluscs	MO
mustard	MU
tree nuts	NU
crustaceans	CR
sulphur dioxide	SU

