

BRASSERIE CHEF'S CHOICE

TO START

Freshly made soup, bread selection (v)

Pressed ham hock & pea terrine, garden vegetable salad, parsley oil dressing (GF)

Grilled goats' cheese, toasted tomato focaccia, beetroot chutney,
rocket & red apple (v)

TO FOLLOW

Corn fed chicken breast, garden peas, pancetta, spring onions,
new potatoes, parsley broth (GF)

IPA beer battered haddock, mushy peas, twice cooked chips, tartare sauce

Marinated Halloumi, griddled courgettes, aubergine,
field mushroom, cous cous stuffed pepper (v)

TO FINISH

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

Lemon posset, lemon & basil jelly, house made shortbread

Long Clawson Stilton, Devonshire Castello Tickler Cheddar, red onion
marmalade, walnut & celery salad, oat cakes (Supplement £3)

£22

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

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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

