



THE
· BRASSERIE ·

—
SET MENU

STARTERS

HOMEMADE SOUP OF THE DAY

With herb crouton garnish
(G, D, SY, CY)

SEAFOOD CHOWDER

Salmon, cod, smoked haddock, hake & diced veg in a white cream sauce
(G, D, FH, SY, SP, MD)

CLASSIC CAESAR SALAD

Smoked pancetta, focaccia croutons, baby gem and our homemade Caesar dressing
(G, D, SY, SP, EG, MD)

DEEP FRIED CHICKPEA SALAD

Hummus & Pomegranate Seeds
(G, SY, SP, EG, MD)

OAK SMOKED SALMON

Dill, soured cream, capers & a lemon gel
(G, MD SY, CY, SP)

MAINS

MAPLE GLAZED PORK CUTLET

Sauté greens, roast carrot & mustard sauce
(D, SY, CY, SP, MD)

SLOW COOKED LAMB HOT POT

Root vegetables & boulangère potatoes
(SY, CY, SP, MD)

PANFRIED HAKE & ALSACE BACON

White bean cassoulet & saffron cream
(D, SY, CY, FH, SP, MD)

CHICKEN SUPREME & THIGH CHASSEUR

Forest mushroom, plum tomato & tarragon
(D, SY, CY, SP, MD)

POTATO GNOCCHI & CRUMBLLED GOATS CHEESE

Sautéed greens, white wine cream & snipped chives
(D, SY, CY, SP)



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DESSERTS

CHOCOLATE AND RASPBERRY MOUSSE

Served with a Duo of Sauces

(EG, SY, D)

BANOFFEE PIE

With Chocolate Sauce

(G, EG, D, SY)

MANGO & PASSIONFRUIT CHEESECAKE

With Raspberry coulis and ice cream

(G, EG, SP, D)

GLASTRY FARM ICE CREAMS

Selection of ice creams and sorbets

(G, D, DY, SP, SY, EG)

FRESHLY BREWED TEA & COFFEE

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.