

BRASSERIE MENU

Accessible dining, informal but informed, stylish but relaxed, blending the familiar with the innovative.

First courses

36 MONTH COMTÉ SOUFFLÉ

scorched cauliflower carpaccio & toasted pumpkin seeds

SCORCHED DEVILLED MACKEREL FILLET

spiced red cabbage, apple & sultanas, freshly grated horseradish crème fraîche

CHICKEN LIVER PARFAIT

Madeira jelly, quince chutney & toasted brioche

Main courses

CORN FED CHICKEN SUPREME

fondant potato, spiced kale & sweetcorn velouté

RUMP OF WELSH LAMB

celeriac dauphinoise, green beans & confit garlic

28 DAY AGED FILLET OF BEEF

English carrot purée, beef dripping potatoes & braised baby gem

Puddings

APPLE & CINNAMON STREUSEL

served in an individual mini copper skillet with Szechuan ice cream

CHILLED CHOCOLATE & ORANGE FONDANT

sticky caramelised banana & orange sorbet

LIME CHEESE CAKE

limoncello, green tea crumble & pistachio ice cream

