



Sample Brasserie Menu

A little something

Homemade milk loaf, whipped butter, chicken skin, thyme	£5	
Marinated olives	£2.5	(ve)

Starters

White onion soup <i>focaccia, butter</i>	£7	(v)
Creamed wild mushroom <i>sarsons vinegar, crispy egg yolk</i>	£7	(v)
Line caught sea bass <i>red pepper, prawn tortellini, dashi glaze</i>	£10	
Pressed ham hock <i>celeriac remoulade, piccalilli puree, crispy pig cheek</i>	£8.5	
Pan fried scallop <i>thai green curry, peanut, noodles</i>	£11	(c) (n)
Yorkshire chicken <i>tarragon, autumn truffle, madeira sauce</i>	£10	(c) available
Poached trout <i>broccoli, hazelnut butter</i>	£8	(c) (n)

v-vegetarian ve-vegan c-coeliac suitable n-contains nuts

any other allergies, please speak to a member of staff



Sample Brasserie Menu

Mains

From the chargrill

All our cattle are locally reared and grass fed

Ribeye 283g approx. weight	£32	
Fillet Steak 198g approx. weight	£33.5	
<i>served with onion rings, hand cut chips, plum tomato, flat mushroom, peppercorn sauce or blue cheese butter</i>		

Beer 'Estrella' battered haddock	£15	
<i>hand cut chips, tartare sauce, mushy peas</i>		

Cumberland sausage	£15	
<i>creamed potato, green beans, red onion gravy</i>		

Simply grilled plaice	£26	(c)
<i>buttered new potatoes, brown shrimp butter shallot, chive, served with grilled tenderstem broccoli</i>		

Gressingham duck	£26	(c) (n)
<i>turnip, beetroot, pistachio</i>		

Pan fried chalk stream trout	£25	(c)
<i>purple cauliflower, ratte potato, grape, dill, fish nage</i>		

Roasted corn-fed chicken	£26	
<i>Korean spiced wing, crispy leg, leek, potato, mushroom</i>		

Arborio rice	£14	(c)
<i>butternut squash, seeds, radicchio (vegan option available)</i>		

Sides

French fries	£3.5	(ve)
Rocket, parmesan, and balsamic salad	£3.5	
Tenderstem broccoli, honey and mustard dressing	£3.5	(ve) (c)