

BRASSERIE CHEF'S CHOICE

STARTERS

CRISPY FRIED WHITEBAIT

Fennel & dill mayonnaise

GOATS' CHEESE

Beetroot, orange, Balsamic
& rocket leaves (v) (GF)

PEA & MINT SOUP

Bread (v)

MAIN COURSES

CAULIFLOWER SALAD

Roasted, puree & pickled
cauliflower, pomegranate &
sunflowerseeds(v)(V)(GF)

BEER BATTERED COD

Mushy peas, thick cut chips,
tartare sauce

HERB & OAT CRUSTED

CHICKEN BREAST

Pearl barley, tarragon
& summer vegetable broth

DESSERTS

MÖVENPICK

ICE CREAM

Ask your server for
recommended flavours

SUMMER PUDDING

Seasonal berries,
fresh cream

APPLE, PEAR

& WALNUT CRUMBLE

Vanilla custard

2 COURSES £22

3 COURSES £25

(v) Vegetarian (V) Vegan (GF) Gluten free

EU Food allergen information contained within menu items is available via QR code or from a team member. All prices include VAT at the current rate

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MENU



Seasonal

Summer Mojito 8.5

Made your own way, with Captain Morgan Original Spiced Gold, churned with lime and mint in crushed ice.

Pimm's & Lemonade 8.5

Pimm's with lemonade, orange, strawberries, cucumber and mint. A British summer time classic.

Aperol Spritz 9

A taste of summer with this Italian classic cocktail of Aperol, Prosecco and soda.

Negroni 9

Tanqueray London Dry, Campari and red Vermouth, garnished with a slice of orange. Sophisticated and simple at the same time with a complex flavour that makes the perfect aperitif.