

Brasserie Joël Sample Menu

Starters

*Asparagus and poached egg £6
Sauce gribiche*

*Melon and watermelon soup £7
Bayonne ham, basil*

*Warm goat cheese and tomato salad £9/£17
Toasted pine nuts, honey balsamic dressing, basil*

*Tomatoes mozzarella £9
Heritage tomatoes, buffalo mozzarella, basil pesto*

*Baby gem salad £8/£14
Summer truffles, parmesan, mustard grain dressing*

*Baked normandy camembert £9/£15
Honey, rye bread*

*Country bread tartine £10
Cured ham, goat cheese, confit tomatoes, rocket salad*

*Avocado and tuna tartare £12
Coriander mayonnaise*

*Traditional french onion soup £9
Gruyère cheese and brioche croûtons gratinéed*

*Tomato gazpacho £9
Garlic bread*

Main courses

Meat

Lamb navarin with olives and orange £17
*Stew of lamb shoulder in a sauce, potatoes, carrot,
turnips*

Beef bourguignon with potato purée £18
*Beef stew in red wine sauce, carrots, mushrooms, bacon,
baby onions*

Slow cooked pork belly £16
Seasonal vegetables, sage pork jus

Fish

Pan fried cod and chorizo £22
Orzo pasta, red pepper coulis

Sea bass fillet £18
Semolina, aubergine caviar, cherry tomato, virgin sauce

Pan fried salmon £20
Pea purée, baby carrot, baby onion

Vegetarian

Scialatelli pasta Arrabiata £ 15
Tomato sauce, sundried tomato, parmesan

Brasserie Joël ratatouille £13
*Stew of aubergines and courgettes in tomato sauce, confit
garlic*

Ravioles du dauphiné £16
Butter, parsley and comté cheese filling, basil olive oil

Charcoal grill

Roast chicken £ 19

Whole baby chicken, potato wedges, chicken jus

Argentinian rib-eye steak 7oz £22

French fries, salad

Black angus beef burger 7oz £18

*Salad, tomato, onion confit, gherkins, french fries Add:
blue cheese/matured cheddar £1, bacon £1.50*

Black angus usda prime beef sirloin 10oz £26

French fries, salad

Dry aged beef tournedos £27

Pommes pont-neuf, béarnaise

Whole sea bass £23

Confit fennel, lemon oil, french fries, salad

Cote de boeuf 21oz £55

Potatoe wedges, pepper sauce, béarnaise

Side dishes & sauces

Green salad £3.50

Potato wedges £3.50

Braised carrots £3.50

French fries £3.50

Garlic spinach £3.50

Pepper sauce £2

Béarnaise £2

Broccoli £3.50

Mash potato £3.50

Gratin dauphinois £4.50

Sweet potato fries £4.50

Hollandaise £2

Blue cheese sauce £3.50

Snacks & boards

Hummus and mutabal pita bread £5

Mediterranean marinated olives £4

Charcuterie platter £7

Balsamic onion and gherkins

French cheese board £2.90/ piece

*Fruit bread and fig chutney, comte, camembert, st
nectaire, Crottin de chavignol, bleu d'auvergne*

Desserts

Lemon and yuzu meringue pie £6

Basil gel and clotted cream ice cream

Brasserie Joel's eton mess £7

Mixed berries tea infusion, strawberry and mint sorbet

Poached rhubarb £6
Dorset clotted cream, hazelnut crumble, carrot sorbet

Apple tart tatin £9
Vanilla and lemon ice cream, salted caramel

Hot chocolate fondant £9
Cherry insert, vanilla ice cream

Homemade ice cream and sorbet £2.90/ scoop