

# BRUMUS

## STARTERS

- Truffled mushroom and celeriac soup £9 (vg) (gf)  
Lobster cocktail £18.50  
Burrata, Delica pumpkin, sage and hazelnut butter £13.50 (v) (gf)  
Bitter leaf salad, grapefruit, artichoke and fennel £12 (vg) (gf)  
Steak tartar, mayonnaise, sourdough toast £14  
Pork terrine, quince jelly, sourdough toast £12  
Golden beetroot carpaccio, fennel and orange £11 (vg) (gf)

Hand carved Loch Fyne smoked salmon,  
lemon and sourdough toast £18

## MAINS

- Poached ChalkStream trout, creamed spinach £23.50 (gf)  
Alfred Enderby smoked haddock and shrimp fishcake,  
greens, parsley sauce £20  
Braised Ox cheek 'bourguignon', potato purée £23  
Brumus Shepherd's pie £19  
Salt baked celeriac, Puy lentils, parsley and lovage salsa £19 (vg) (gf)  
Cep and truffle risotto £14 / £24 (v) (gf)

## HAYMARKET CLASSICS

- Market fish, spinach with garlic and chilli £21 (gf)  
Dover sole 12oz with a side of your choice £42  
with Béarnaise, tartare or beurre blanc (gf)  
Beer battered fish and chips, pea purée and  
tartare sauce £18.50  
Caesar salad £16.50 / chicken £18.50 / prawns £19.50  
Chicken schnitzel with lemon and watercress £20

## GRILL

- 21 day dry age 8oz ribeye, fries £32.50 (gf)  
21 day dry age 10oz fillet £40 (gf)  
with Béarnaise or peppercorn sauce  
Brumus burger, French fries, coleslaw and  
pickled chilli £15.50

## SIDES

- French fries / Hand cut chips £4.50 (vg) (gf)  
New potatoes / Mashed potato £4.50 (v) (gf)  
Brussels sprouts, crispy bacon £4.75 (gf)  
Braised red cabbage £4.75 (vg) (gf)  
Sautéed spinach with garlic and chilli £5 (vg) (gf)  
Steamed tenderstem broccoli £4.75 (vg) (gf)  
Green leaf salad £5 (vg) (gf)

## DESSERTS

- Chocolate liégeois £8.50 (v) (gf)  
Crème brûlée with raspberries £8 (v) (gf)  
Lemon tart, crème fraîche £8 (v)  
Sticky toffee pudding, toffee sauce £8.50 (v)  
Raw raspberry and white chocolate "cheesecake" £8.50 (vg) (gf)  
Cake from the table £5.75  
Ice cream £2.50 per scoop (v) (gf)  
Selection of artisanal cheeses £14.50 (v)



*Please ask your server for our specials*

## AFTERNOON TEA

- A selection of finger sandwiches and savouries  
Scones with clotted cream and preserves  
Cakes and tartlets and your choice of  
Tea, coffee or hot chocolate



- £26 per person  
£36 per person with a glass of  
Pommery Brut Royal NV Champagne  
£39 per person with a glass of  
Pommery Brut Rosé NV

*We hope you enjoy your meal. Tim & Kit Kemp*

All prices are inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill

For more information on allergens or dietary requirements,  
please speak to one of the team (v) - vegetarian (vg) - vegan (gf) - gluten free

