

THE BRASSERIE

ONE WARWICK PARK

Nibbles

Warm Flatbread &
Hummus £5

Homemade
Focaccia & Oils £5

Fresh Marinated
Mixed Olives £4

Toasted Almonds &
Cashew Nuts £4

Starters

Roasted Beet Tartare

Beetroot, shallots, capers and
Dijon mustard served with
sourdough (VE) £8

Spring Charcuterie Board

Cured meats, black pepper, honey-
Brie, figs, rosemary, artisan breads
& oils £8

Pan-Fried Wild Mushrooms

Roasted garlic, oregano &
sourdough (VE) £8

Battered Cuttlefish Calamari

Lemon mayonnaise, fresh chilli
(GF) £9

Butterfly King Tiger Prawns

Garlic red pepper butter & French
melba toast £10

Grilled Garlic & Chilli Chicken Skewers

Shredded leaf & onion bed, tzatziki
dip (gf) £8

Mains

Courgette & Butternut Squash Tagliatelle

Crispy sage, toasted pecans &
parmesan shavings (V) £15

Herb Crusted Lamb Rack

Marinated in gremolata pesto,
rosemary crushed new potato cake,
honey glazed chantenay carrots,
rioja jus (GF) £22

Grilled Tiger Prawn Bruschetta

Paprika buffalo mozzarella, heritage
tomato, wild garlic & fresh basil
£15

Spiced Chicken Thigh, Goats' Cheese & Orzo Skillet

Red pepper, sun dried tomato with
warm crusty bread £17

Ricotta & Lobster Ravioli

Fresh ravioli, filled with Atlantic
lobster, mixed shellfish and ricotta
cheese, with a saffron & seafood
bisque £24

Pan-Fried Seabass, Puttanesca Sauce & Celeriac Chips

Green olives, plum tomatoes, fresh
chilli, dried garlic, kale £15

Gourmet Fish Finger Sandwich

Breaded haddock, chunky tartare
sauce, crispy capers, romaine
lettuce on sesame seed & spring
onion bloomer £14

Handmade Vegan Burger

Plant-based burger, soft pretzel
bun, baby gem lettuce, vine
tomatoes, red onion, vegan
"cheese", chips, pickles and sauce
(VE) £15

28-Day Aged 8oz Fillet Steak

Pomme frites, mixed leaf, a choice
of peppercorn, chimichurri or blue
cheese sauce (GF) £36

Classic Moules Frites

Locally sourced mussels, creme
fraiche, white wine, olive oil, skin
on fries £15

The Brasserie Burger

Handmade grilled 100% British beef,
soft pretzel bun, Applewood
smoked cheddar cheese, bacon jam,
baby gem leaves, with skin on chips
& mixed salad (GF available) £16

Bouillabaisse

Tiger prawns, mussels, cod, new
potatoes cooked in tomato, garlic,
parsley & onion, served with warm
crusty bread (GF available) £18

Sides

Tossed Green French Beans with Seasoning & Olive Oil £4

Truffle & Parmesan Chips £5

Creamed Spinach with Black Pepper £4.5

Dressed Mixed Salad £4.5

Roasted Tenderstem Broccoli, Garlic, Chilli & Shallots £4

Four Cheese Mac & Cheese with Pancetta Lardons, Herb, & Parmesan Truffle Crisp £5

Crispy French Fries £4

Desserts

Chocolate Fondue For Two

Belgian chocolate & salted caramel dipping sauces, fresh strawberries, marshmallows, brownie bites, doughnuts and banana £12

American Pancakes

Dark chocolate drizzle, fresh berries £7.5

Chocolate Brownie

Cherry sorbet, white chocolate snow £7

Baked Alaska

Sponge, vanilla ice cream, strawberry jam, Italian meringue £8

Pistachio Fondant

Chunky chocolate ice cream £7.5

Apple Tarte Tatin

Caramelised apple, clotted cream ice cream £8

Passion Fruit Sponge Pudding

Champagne sorbet (VE) (GF) £7

Cheeseboard

Quince paste, local cheeses with biscuit selection £9.5

**A discretionary 12.5% service charge will be added to your bill*