

Evening Menu Available Wednesday to Saturday, 5pm – 9:30pm

NIBBLES & STARTERS

Homemade Focaccia & Oils £5

Fresh Marinated Mixed Olives £4

Salt & Pepper Squid

Lemon & dill aioli, fresh chilli (GF) £9

Garlic & Chilli Chicken Skewers

Tzatziki dip, spring onions, toasted sesame seeds and side salad (GF) £8

Pan-Fried Wild Mushrooms

Roasted garlic, thyme, cream & sourdough (VE) £8

MAINS

The Brasserie Vegan Burger

Plant-based burger, soft pretzel bun, baby gem lettuce, red onion, vegan "cheese", fries, pickles, and chipotle mayo (VE) £14

The Brasserie Burger

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

Citrus Grilled Swordfish

Locally sourced swordfish, charred fennel, blood orange, radish, quinoa, spring onion, dill, cherry tomatoes £15

Courgette & Butternut Squash Tagliatelle

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

Spiced Chicken Thigh Orzo

Goats' cheese, spring onion, red pepper, sun dried tomato £17

Lobster Ravioli

Filled with Atlantic lobster, mixed shellfish, with a saffron & seafood bisque £24

Side Dishes

Tossed green French beans with seasoning & olive oil £4 Roasted tender stem broccoli, garlic, chilli & shallots £4 Crispy French fries £4

DESSERTS

Apple Tarte Tatin

Caramelised apple, clotted cream ice cream £8

White Chocolate & Raspberry **Blondie**

Raspberry sorbet, dark chocolate snow £7

Passion Fruit Sponge Pudding

Lime sorbet (VE) (GF) £7

Ice Cream Selection

3 scoops of your favourite flavours £6

Quince paste, local cheeses with biscuit selection £9.50

Cheeseboard

Selection of teas and coffees

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