



BRASSERIE.BAR

White Wines	Bottle	(175ml)	
Montes	£24.00	£5.85	
<i>2009 Sauvignon, Casablanca, Curico Valley, Chile</i>			
Macon Uchizy	£30.00	£7.35	
<i>2008 Gerald et Philibert, Talmard</i>			
Pinot Grigio Reserva	£33.00	£7.95	
<i>2008 Mezzacorona, Trentino, Italy</i>			
Palliser Estate	£34.00	£8.00	
<i>2008 Sauvignon, Martinborough, New Zealand</i>			
A to O Bodegas Castro Martin	£35.00	£8.20	
<i>2007 Albarino, Rias Baixa, Spain</i>			
Red Wines			
Ochagavia 1851	£24.00	£5.85	
<i>2008 Cabernet Sauvignon, Maipo Rapel Valley, Chile</i>			
Epico	£24.00	£5.95	
<i>2007 Tempranillo, Castila la Mancha, Spain</i>			
Côte du Rhône	£29.00	£6.90	
<i>2007 Vignoble Gonnnet, Rhone, France</i>			
Familia Cassone	£31.00	£7.35	
<i>2008 Malbec, Mendoza, Argentina</i>			
Knapstein	£34.00	£8.00	
<i>2006 Cabernet Merlot, Clare Valley, SA, Australia</i>			
Rosé Wine			
Montrose	£24.00	£5.85	
<i>2008 Côtes de Provence, France</i>			
Chateau D'Astros	£32.00	£7.50	
<i>2008 Cotes de Provence, France</i>			
Cocktails			
Bloody Mary	£9.50		
Glass of Pimm's	£9.50		
<i>Please ask your waiter for a full list of cocktails</i>			
Draft Beer	Pint	Half	
Grolsch & Guinness	£3.80	£2.00	
Bottled Beer	Bottle		
Selection of Beers	£4.20		
Lefte	£4.70		
Fullers London Pride Ale	£4.70		
Castel Cru	£5.00		
Kaliber (Low alcohol)	£4.00		
Juices and Mixers	Glass		
Freshly squeezed juices	£3.75		
Cranberry, Pineapple or Tomato Juice	£3.50		
Coca Cola , Diet Coke, Tonic, Lemonade	£3.00		
Mineral Water	Bottle (750ml)		
Still & Sparkling	£3.90		
Hot Drinks			
Cappuccino	£3.80	Macchiato	£3.50
Café Latte	£3.80	Americano	£3.80
Café Mocha	£4.10	Espresso	£3.80
Hot Chocolate	£4.00	Selections of teas	£3.80

SUNDAY ROAST

This menu is available every Sunday from 12.00 to 14.30

Starters

Chunky tomato soup with smoked bacon, croutons and Parmesan shavings

Poached egg Benedict with soft free range Norfolk ham

Italian salad with grilled peppers, cured meats and crisp Bocconcini cheese

Asparagus spears and hollandaise sauce

Classic Caesar salad

Main Courses

Slow roast sirloin of beef, Yorkshire pudding, caramelised onion gravy

Roast half chicken, flavoured with lemon, thyme and sumac, bread sauce and chicken juices

Grilled pork T-bone with sautéed apples and black pudding

Pan-fried salmon fillet, asparagus spears and sorrel hollandaise sauce

Mushroom risotto with chestnut and oyster mushrooms, tarragon and a parmesan crisp

All main courses are served with seasonal vegetables and roast potatoes

Desserts

Summer berry sundae

Creme brulee

Blackberry vanilla cheesecake

Chocolate tart and vanilla ice-cream

Prosecco glazed fruits

Selection of two cheeses served with walnut bread, oat cakes, Cox's apples and celery

£20.00 per person

£12.50 per child

All prices are inclusive of value-added tax as regulated. **A discretionary service charge will be added to your bill.**

Some of our products may contain traces of nuts and wheat. Please inform your waiter of any food allergies

Children under 12 years of age only