



BRASSERIE.BAR

Mothering Sunday Set Menu

Starter

Creamy bubble and squeak soup with crunchy bacon

Smoked salmon with oranges, capers and radish salad

*Caramelised shallot, fig and beetroot tart,
fresh goat's curd cheese and a red wine*

Chicken liver parfait with grape chutney and toasted brioche

Main course

Roast sirloin of beef Yorkshire pudding, roast gravy and potato fondant

Roasted belly of pork with caramelised apple, bacon and celeriac creamed cabbage

Pan - fried cod with carrots, parsley and over-cooked bacon

Free range chicken coq-au-vin

Butternut squash and sage risotto finished with toasted almonds and Amaretto froth

Dessert

*Toffee apple and pear crumble
with hot vanilla and mascarpone custard*

Rhubarb crème brûlée with ginger shortbread biscuits

Hot chocolate fondant, pistachio ice-cream and hot chocolate sauce

*Selection of cheese served
with walnut bread, oat cakes, Cox's apples and celery*

£25.00 per person 3 courses

Some dishes may contain traces of nuts.
Please inform us of any dietary restrictions.
All prices are inclusive of VAT at 17.5%.
A 12.5% discretionary service charge will be added to your bill.