

# BRASSERIE CHEF'S CHOICE

MENU



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## STARTERS

**RED PEPPER AND  
TOMATO SOUP**  
Rustic bread (V)

**SPICED LAMB KOFTAS**  
Mint and cucumber  
yoghurt dressing

**MUSHROOM VOL-AU-VENT**  
Garlic and white  
wine sauce (Ve)

## MAIN COURSES

**ROASTED PEPPER AND  
CHICKPEA PAELLA**  
Long grain rice,  
turmeric and garlic (Ve) (GF)

**SLOW-COOKED  
BRISKET OF BEEF**  
Seasonal vegetables and  
potatoes, local ale and  
caramelised onion gravy (GF)

**SEARED SEA BREAM FILLET**  
Potato cake,  
vegetable ribbons,  
and coriander salsa (GF)

## DESSERTS

**DEEP-FILLED  
APPLE PIE**  
Custard or  
vanilla ice cream (V)

**MOVENPICK  
ICE CREAM**  
Choose from vanilla,  
strawberry or chocolate (V)

**ETON MESS**  
Crushed meringue,  
strawberries and raspberries  
in whipped cream (GF) (V)

### 3 COURSES FOR £22.00

(V) Vegetarian (Ve) Vegan (GF) Gluten free

EU Food allergen information contained within menu items is available via QR code or from a team member. All prices include VAT at the current rate.

#### FOOD ALLERGIES & INTOLERANCES:

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

Scan me for  
food allergens!

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