

Brasserie Menu

Home Made Soup of the Day

Chicken Terrine

Vegetable a la Grecque, Mango Chutney

Smoked Mackerel

Beetroot, Cherry Tomato, Mixed Salad, Horseradish

Sea Food Risotto

Saffron, Shrimps, Squid, Mussels, Tomato Sauce

Gnocchi Potato

Pancetta, Spinach, Creamy Sauce

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Pork Fillet

Broccoli Sprouting, Shallots, Courgette

Sea Bass

Celeriac Puree, Cherry Tomato, Grapefruit, Capers, Parsley Oil

Chicken Breast

Butternut Squash, Baby Carrot, Brussel Sprout

Breaded Brie (V)

Beetroot Puree, Apple, Orange Salad

Confit Duck Leg

Honey Glazed, Carrot Puree, Fondant Potato, French Beans

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Yoghurt Panna cotta

Roasted Apricot

Apple Crumble

Vanilla Ice Cream

Warm Chocolate & Pear Cake

Chocolate Sauce, Chocolate Ice Cream

Crème Brûlée

Cheese Plate (£5.00 Supplement)

English & Continental Cheeses, Celery, Grapes, Biscuits

2 Courses £21.50

3 Courses £24.50

Food Allergies & Intolerances (N) denotes dishes containing **NUTS**. If you would like more information about the ingredients used in the preparation of our menu items, before placing your order, please speak to a member of our staff who will be happy assist you.