



brasserie party menu

2 courses **29** | 3 courses **34**
add prosecco reception **+6**

starters

- soup of the day**
daily baked bread,
house butter (v) (ve*)

chestnut & mushroom gnocchi
chestnut gnocchi, wild
mushrooms, mushroom sauce,
sage (ve)
- waldorf salad**
granny smith, walnut syrup,
pickled grapes, roasted walnuts,
blacksticks blue, celery,
house mayo (v) (gf)

duck prosciutto
goats' cheese panna cotta,
pickled beetroot (gf)
- tuna tartare**
tarragon mayonnaise,
vinegar dressing, rice cracker (gf)

mains

- chicken supreme**
ratte potato purée, sprout tops,
salsify, chicken sauce (gf)

hake
white bean cassoulet, chorizo,
crispy squid

butternut squash risotto
roasted butternut squash,
squash seeds (ve) (gf)
- braised mushrooms**
gem lettuce, tofu purée,
pearl barley, herb pesto (ve)

fillet steak
garlic & rosemary butter,
chips, house salad (gf)
+15 supplement
- add sauce:** peppercorn (gf) +4
or béarnaise (gf) +4

lh mac
8oz british beef burger,
brioche bun, mac sauce,
shredded iceberg lettuce,
onion, red leicester cheese,
fries

add: bacon +3

desserts

- white chocolate
& raspberry crème brûlée**
baked shortbread (gf*) (v)

chocolate delice
black forest fruits, amarena
cherries, chantilly cream (v)
- sorbet**
three scoops - lemon
raspberry | mango (gf) (ve)

sticky toffee pudding
toffee sauce, clotted cream
ice cream (v)

(gf*) – gluten free upon request | (ve*) – vegan upon request
allergies | intolerances | dietary requirements please notify your server when placing your order

booking t&cs

full pre-order is required 7 days hours prior to your booking | we do not split bills, you will be presented with one bill upon departure | any amendments within 24 hours of your booking will be charged | a deposit may be required
an optional 10% service charge will be added to all tables of 10+