



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 parfait

toasted brioche,
orange marmalade *(gf*)*

whipped goats cheese

roasted & pickled beetroot,
sourdough croutons *(v) (gf*)*

mains

chicken supreme

buttered mash, tenderstem
broccoli, dianne sauce *(gf)*

fish pie

salmon, haddock & prawns,
buttered mash, seasonal greens

butternut squash risotto

roasted butternut squash,
squash seeds *(ve) (gf)*

vegan bowl

braised mushrooms,
pearl barley risotto, hummus,
gem lettuce, herb pesto *(ve)*

lh mac

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

add: bacon +3

pork rack

potato purée, glazed apples,
kale, red wine jus *(gf)*

fillet steak

garlic & rosemary butter,
chips, house salad *(gf)*

+15 supplement

add sauce: peppercorn *(gf)* +4
or béarnaise *(gf)* +4

desserts

baked vanilla cheesecake

winter fruits *(v)*

chocolate brownie

salted caramel,
vanilla ice cream *(v) (ve*)*

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+