



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)*

pork belly

gin infused rhubarb,
hispi cabbage *(gf)*

artichoke tart

puffed pastry, poached
artichoke, creamed leeks, herb
salad, vinaigrette dressing *(v)*

heritage carrots & whipped goats cheese

shallots, fried carrot tops,
basil oil, sourdough croutons
(v) *(gf*)* *(ve*)*

mains

chicken supreme

buttered mash, celery, bacon,
parsnips, lemon gel,
chicken sauce *(gf)*

sea bream

tarragon creamed leeks,
samphire, straw potatoes

jerusalem artichoke risotto

artichoke crisp *(ve)*

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 tenderloin

braised fennel, charred spring
onion, oyster mushrooms,
red wine sauce *(gf)*

fillet steak

garlic & rosemary butter,
chips, house salad *(gf)*
+15 supplement

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

desserts

rhubarb sorbet & whipped mascarpone

baked shortbread *(v)*

chocolate brownie

pistachio ice cream,
cherry sauce *(v)*

sorbet

three scoops - lemon | rhubarb
raspberry | mango *(gf)* *(ve)*

vegan chocolate brownie

vegan vanilla ice cream *(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+