

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*)

mushroom parfait

miso oat cream, tarragon & soda bread (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, braised chicory, bacon, lemon gel, chicken sauce (gf)

sea bream

tarragon creamed leeks, samphire, straw potatoes

asparagus risotto

asparagus purée, asparagus spears (gf) (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 & strawberry bomb

chocolate shell, chocolate mousse, strawberry compote (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+