



brasserie party menu

2 courses **29** | 3 courses **35**
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 pie

piccalilli

goats cheese, fig & onion tart

herb salad *(v)*

heritage carrots

& whipped goats cheese

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

mains

chicken supreme

creamed leeks,
wild mushroom sauce *(gf)*

sea bass

potato terrine, cavolo nero,
garlic purée, beef jus *(gf)*

butternut squash risotto

squash purée, squash batons,
toasted squash seeds *(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 +2

rump & chips

6oz rump steak, triple
cooked chips, house salad *(gf)*

fillet steak

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

+17 supplement

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

desserts

winter fruit cheesecake

baked cheesecake, biscuit base,
winter fruit jelly *(v)*

pumpkin creme brûlée

rum & raisin shortbread *(ve)*

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+