



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,
pear & 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, kalè,
garlic purée, beef jus *(gf)*

celeriac risotto
celeriac purée,
baked celeriac *(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

- baileys cheesecake**
baileys cream, caramelised
puff pastry *(v)*

pumpkin creme brûlée
rum & raisin shortbread *(ve)*
- sorbet**
three scoops - lemon
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+