



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)*

spiced chicken thigh

herb & vinaigrette
slaw *(gf)*

duck liver parfait

toasted rice cream, orange,
ale soda bread

pig cheek terrine

panéed terrine, glazed apples,
cider jell

waldorf salad

lettuce, apples, pickled grapes,
walnuts, celery, blacksticks blue
cheese *(v)* *(gf)* *(ve)*

mains

chicken supreme

buttered mash, braised chicory,
mushroom sauce *(gf)*

sea bass

potato terrine, kalè,
garlic purée, beef jus *(gf)*

celeriac risotto

celeriac purée,
baked celeriac *(gf)* *(ve)*

wild mushroom tagliatelle

tagliatelle pasta, wild
mushrooms, walnuts, brown
butter & lemon sauce *(v)*

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

caramelised puff pastry *(v)*

white chocolate crème brûlée

shortbread *(v)*

sorbet

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

chocolate brownie

salted caramel sauce,
vanilla ice cream *(v)* *(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+