



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 (gf*)

marinated heritage tomatoes
buffalo mozzarella, basil,
balsamic (v) (ve*) (gf)
- waldorf salad**
lettuce, apples, pickled grapes,
walnuts, celery, blacksticks blue
cheese (v) (gf*) (ve*)

mains

- chicken supreme**
buttered mash, seasonal greens,
mushroom sauce (gf)

seabass
creamed spinach, potato terrine,
herb oil (gf)

mushroom gnocchi
potato gnocchi, wild
mushrooms, mushroom
sauce (ve)
- feta & roast pepper parcel**
curried potato & spinach (v)

LH mac burger
two 4oz british beef patties,
brioche bun, mac sauce,
shredded iceberg lettuce, onion,
red leicester cheese, fries (gf*)

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

- pavlova**
seasonal fruit, vanilla cream,
meringue (v) (gf)

white chocolate crème brûlée
shortbread (v)
- sorbet**
three scoops - lemon
raspberry | mango (gf) (ve)

chocolate brownie
salted caramel sauce,
vanilla ice cream (v) (ve*) (gf)
- 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+