



brasserie party menu

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

add prosecco reception **+6**

starters

daily baked bread

house butter (v) (ve*) (gf*)

chicken thigh

'nduja, tomatoes,
house bread (gf*)

duck liver parfait

toasted rice cream, orange,
ale soda bread (gf*)

chicken & mushroom spring roll

hot honey & chilli

waldorf salad

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

mains

chicken supreme

seasonal greens, fondant potato,
chicken sauce (gf)

seabass

kale, mushrooms, garlic purée,
sautéed potatoes (gf)

mushroom gnocchi

potato gnocchi, wild
mushrooms, mushroom
sauce (ve)

malaysian curry

grilled vegetables, jasmine
rice, flatbread (ve) (gf*)

LH mac burger

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

add: bacon +2

rump steak & chips

6oz rump steak 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+