



# 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 ritish 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+