



# brasserie party menu

2 courses **30** | 3 courses **36**

add prosecco reception **+6**

## starters

### soup of the day

daily baked bread,  
house butter (v) (ve\*) (gf)

### chicken thigh

'nduja, tomatoes,  
house bread (gf)

### chicken liver pate

red onion chutney,  
toasted sourdough (gf)

### spiced lamb samosa

mint raita, mango salsa

### waldorf salad

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

## mains

### chicken supreme

pea & bacon fricassée, buttered  
chive mash, chicken jus (gf)

### seabass

fennel & orange salad,  
crushed new potatoes,  
shellfish bisque (gf)

### malaysian curry

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

### mushroom gnocchi

potato gnocchi, wild  
mushrooms, mushroom  
sauce (ve)

### LH wagyu burger

lean british beef & wagyu,  
shallot & bacon jam, sesame  
brioche bun, baby gem, beef  
tomato, crispy onions, fries (gf)

**add:** bacon +2 | cheese (v) +2

### rump steak & 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

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+