



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*)

burrata
serrano ham, peach, green
pesto, sourdough croutes (v) (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 fricassee with
chicken sauce, buttered chive
mash (gf)

pan roast seabass
poached mussels, shellfish
reduction, braised baby fennel,
crushed new potatoes (gf)

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

butternut squash risotto
roast butternut squash,
toasted pumpkin seeds,
crispy sage, gorgonzola (v) (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

winter berry eton mess
berry compote, meringue
shards, chantilly cream,
crispy basil (v) (gf)

classic lemon tart
raspberry sorbet, fresh
raspberry, shortbread crumb (v)

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

chocolate brownie
chocolate 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+