

BRASSERIE LUNCH MENU

APERITIFS

An aperitif (the word comes from the Latin *aperire*, "to open") is a light, most often dry, modestly alcoholic beverage meant to spark the appetite without overwhelming the senses.

Negroni £14.40

Gin, Campari, Sweet Vermouth, Orange Twist.

Glass of Prosecco £10.50

Glass of Prosecco Rose £10.75

Bellini £13.95

Peach, Champagne.

Glass of Champagne £13.95

Glass of Champagne Rose £14.95

Gin (**Botanist**) & Fever Tree Tonic £11.40

STARTERS

Soup of the Day

Allergens: Gluten, please ask your server for any other allergens

£7.50

Chicken, Apricot and Pancetta Terrine

Tarragon Aioli, Brioche

Allergens: Gluten, Egg, Soya, Dairy, Sulphites

£7.00

Spring Vegetable Bruschetta

Whipped Ricotta, Red Pesto

Allergens: Gluten, Soya, Sulphites, (Vegan)

£8.50

Salad Saint Jean

Green Salad, Hard Boiled Egg, Gherkins, Fresh Tarragon, Seafood Veronique

Allergens: Fish, Crustaceans, Mustard, Soya, Egg, Sulphites

£8.50

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MAINS

Traditional BLT

Crispy Bacon, Lettuce, Tomato, Mayonnaise served with French Fries and Side Salad

Allergens: Gluten, Soya, Egg, Dairy, Sulphites

£15.50

Classic Fish and Chips

Homemade Chunky Tartare Sauce, Minted Mushy Peas

Allergens: Fish, Egg, Soya, Gluten, Sulphites

£19.00

Plant Based Spring Vegetable and Haricot Blanc Pie

Plant Based Mash Crust, Wilted British Vegetables

Allergens: Soya, Sulphites, Celery

£15.50

Pasta of the Day

Allergens: Gluten, Egg, please ask your server for any other allergens

£15.50

Smoked Tamworth Pork Pig Cheeks

Potato Gratin, Green Spring Vegetables, Cask Ale Sauce

Allergens: Celery, Gluten, Soya, Dairy, Sulphites

£17.00

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DESSERTS

Plant Based Exotic Flan

Plant Based Marshmallow, Apple Granola

Allergens: Soya, Nuts

£9.00

Spring Fruit Eton Mess

Fruit Coulis, Whipped Tonka Bean Mascarpone

Allergens: Egg, Dairy

£8.50

Trio of Cheeses

Mature Cheddar, Brie, Stilton, Artisan Crackers, Chutney, Grapes, Celery

Allergens: Gluten, Dairy, Sulphites, Celery, Sesame

£12.95

Bramley Apple and Raspberry Crumble Tart

Cinamon Crème Anglaise

Allergens: Gluten, Egg, Dairy, Sulphites

£9.00

DIGESTIFS

A digestif is an alcoholic beverage served after a meal with the intention of aiding digestion. Apéritifs, such as gin and dry vermouth, tend to be dry or bitter, designed to whet the palate and wake up the digestive system.

In contrast, digestifs are less acidic, contain more sugar and alcohol, and offer a more relaxing, richer flavour profile.

Old Fashioned £14.40

Makers Mark Bourbon, Sugar Syrup, Angostura Bitters, Orange Twist, Maraschino Cherry

Martini Rosso £5.40

Taylors LBV Port £9.20

Benedictine £6.20

Brandy

Courvoisier VSOP £8.50

Martell VS £6.50

Remy Martin VSOP £6.50

Single Malt £9.20

Glenfiddich

Glenmorangie 10yr

Laphroaig 10 yr

Highland Park 12 yr