

BRASSERIE CHEF'S CHOICE

STARTERS

SWEET POTATO FALAFEL

Onion & tomato sauce,
pickled vegetables (V) (GF)

CREAM OF CAULIFLOWER SOUP

Bread (v)

MINI CAESAR SALAD

Cos lettuce, anchovy, Italian
cheese shavings, croutons,
Caesar dressing

MAIN COURSES

SMOKED SALMON, SPINACH & CREAM CHEESE PASTA

Pine nut & herb crust

CHICKEN WITH BRIE & SUN BLUSH TOMATOES

Garlic & rosemary roasted
chorizo, vegetables & potatoes

ASPARAGUS, LEEK AND POTATO BAKE

Herb sauce (v) (V) (GF)

DESSERTS

STICKY TOFFEE PUDDING

Stickier toffee sauce,
salted caramel ice cream

MÖVENPICK ICE CREAM

Ask your server for
recommended flavours

LEMON POSSET

Berry compote

2 COURSES £22

3 COURSES £25

(v) Vegetarian (V) Vegan (GF) Gluten free

EU Food allergen information contained within menu items is available via
QR code or from a team member. All prices include VAT at the current rate

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