

The Brasserie

Available from 6pm

Starters

Roast Tomato Soup, Pesto (Vegan) 5.95

Whipped Goats Cheese, Focaccia Crisps, Summer Beets, Sorrel 10.95

Heritage Tomato Salad
with Rocket, Artichoke, Vegan Feta, Olive Dressing, Vegan Croutons (Vegan/GF) 10.95/12.95

Thai Salmon and Crab Fish Cake
Asian Slaw, Lime and Coriander Butter Sauce 12.95

Italian Charcuterie
Summer Pickles, Shaved Berkswell, Rocket, Truffle Dressing 12.95

Sea Foods

Crisp Fried Fillet of Plaice,
Mango Salsa, Shaved Coconut and Coriander Salad, Masala Chips 15.95

Pan Seared Fillet of Hake
Asparagus and Mascarpone Ravioli, Buttered Spinach, Chive Butter Sauce 23.95

Burgers

Crisp Fried Chicken Burger,
Katsu Curry Mayonnaise, Crisp Gem, Kimchi, Charcoal Brioche Bun, Rustic Chips 15.95

Moving Mountains Plant Based Burger,
Vegan Cheddar, Vegan Burger Sauce, Pickled Cucumber, Floured Roll, Rustic Chips (Vegan) 14.95

Ground Beef Burger,
Swiss Cheese, Brasserie BBQ Sauce, Pickled Cucumber, Brasserie Slaw, Brioche Roll, Rustic Chips 16.95

Larger Plates

Breast of Roast Chicken
Buttered Ricotta and Spinach Filled Gnocchi, Summer Greens, Olive Jus £21.95

Charred Westcountry Beef, Served Medium Rare
Caramelised Onion Puree, Heritage Carrots, Caramelised Shallot and Red Wine Jus 24.95

Garden Pea and Broad Bean Risotto
Pea Fritters, Vegan Parmesan, Pea Shoots (Vegan/GF) 10.95/13.95

Roast Vegetable and Chick Pea Tagine
Apricot, Chilli and Mint Cous-cous, Preserved Lemon (Vegan) 13.95

Unless specified, all main course dishes are accompanied by Wedged New Potatoes with Roast Garlic and Oregano,
Mange Tout, Green Beans and Kale

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy please inform your server before ordering.

Product specification sheets are also available to customers and can be found behind the bar.

All prices include VAT at the current rate.