

The Brasserie

Desserts

White and Dark Chocolate Mousse,
Chocolate Crumb, Vanilla Ice Cream 7.95

Gluten Free and Vegan Blackcurrant Crumble,
Seasonal Fruits, Vegan Ice Cream (Vegan G/F) 7.95

Mango Cheesecake,
Passionfruit Coulis, Coconut Sorbet 7.95

White Wine and Saffron Poached Pear,
Raspberry Compote, Raspberry Sorbet (Vegan G/F) 7.95

A Selection of Ice Cream and Sorbets 6.95

Brasserie Cheese Platter with Celery, Grapes, and Autumn Chutney 12.95

Coffee

Americano 2.95

Flat White 3.45

Latte 3.45

Cappuccino 3.45

Espresso 2.95

Hot Chocolate 3.45

Freshly Brewed Tea 2.95

Please ask for our current selection

Liqueur Coffee

All at 7.50

Milk alternatives available

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.