



Michael Nadra BRASSERIE

Primrose Hill



QUEENS PLATINUM JUBILEE MENU

Glass of Furleigh Estate English Sparkling Wine 12.50

STARTERS

Maldon Rock Oysters 3.50 each
with red onion vinaigrette, lemon & tabasco

Ham Hock & Parsley Terrine 13
with piccalilli & rye toast

English Asparagus (Vegan) 13
with lemon vinaigrette & crisp onions

MAIN DISHES

Celeriac, Leek, Sugar Snap Peas, Shimeji Mushrooms & Truffle Pie (Vegan) 20
with pea puree & red wine gravy

Salmon en Croute 25
with fennel & radish salad

Beef Wellington 39
with truffle mash, green beans & truffle jus

DESSERT

English Strawberries 9
elderflower jelly, lovage meringue & vanilla ice cream

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

A 12.5% discretionary service charge will be added to your bill