

Michael Nadra

BRASSERIE

3 COURSE LUXURY MENU

Bread & Butter

Warm Home Baked Artisan Rye Bread Roll with Sea Salt Crystal Butter

STARTERS

Baked Scallops & Prawns

Creamed Leeks, Samphire, Smoked
Paprika & Herb Crust

Game Terrine

Pickled wild Mushrooms, Frisée
Granny Smith Apple
& Hazelnut Dressing

Truffle & Shimeji

Mushrooms Risotto
Leeks & Baby Watercress
(Vegan Optional)

MAINS

Miso Black Cod

Steamed Basmati Rice with
Kaffir Lime Leaf, Ginger, Chilli &
Crisp Onion

Argentinian Black Angus

Fillet Steak & Ox Cheek
Truffled Mash Potatoes, Flat Beans,
Grilled Shallots & Truffled Jus
(+ £5 Supplement)

Savoy Cabbage Parcel

Rice & Rainbow Chard,
Falafel, Baked Flat Mushroom
Pickled Heritage Carrots, Garlic Yoghurt
(Vegan Optional)

- Extra Sides -

Steamed Basmati Rice with Kaffir
Lime Leaf, Ginger, Chilli & Red
Onion (Vegan) 6

Wild Rocket, Raw Cabbage, Tomatoes,
Red Onion, Mint, ExtraVirgin Olive Oil
& Lemon 6

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 6

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

Espresso Sauce, Pistachios,
Summac & Pistachio Ice Cream
(Vegan)

Homemade Ice Creams

& Fresh Fruit Sorbets

Artisan Cheese Selection

Homemade Pumpkin & Sunflower Seed Crackers, Grapes & Red Onion Marmalade (+£3.50)

£65 Per Person

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.

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