

# Michael Nadra

## BRASSERIE

### 3 COURSE LUXURY MENU

#### Bread & Butter

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

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#### STARTERS

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##### Baked Scallops & Prawns

Creamed Leeks, Samphire, Smoked Paprika & Herb Crust

##### Freedown Hills Olive Fed Wagyu

###### Beef Carpaccio

Wild Rocket & Parmesan Salad  
Aged Balsamic Vinegar & Olive Oil

##### Spiced Chickpeas

Smoked Aubergine, Tahini, Tomato, Mint, Pickled Cucumber  
Pomegranate & Sumac (Vegan)

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#### MAINS

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##### Miso Black Cod

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

##### Argentinian Black Angus

###### Fillet Steak & Ox Check

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

##### Cep Mushroom

###### & Black Truffle Risotto

Rainbow Chard, Sautéed Shimeji Mushroom & Parmesan  
(Vegan Option Available)

#### - Extra Sides -

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

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

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

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 6

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#### DESSERTS

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##### 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)

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£68 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.