

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

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)

MAINS

Miso Black Cod

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

Argentinian Black Angus

Filet Steak & Ox Cheek

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

Truffle & Wild Mushroom Risotto

Leeks, Aged Parmesan
Baby Watercress & Purple Shiso
(Vegan Option Available)

- Extra Sides -

Baby Gem, Fresh Avocado, Red Onion
ExtraVirgin Olive Oil & Lemon (Vegan) 7

Wild Rocket, Raw Cabbage,
Tomatoes, Red Onion, Mint,
ExtraVirgin Olive Oil & Lemon
(Vegan) 6/11

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 7

Truffled Mash Potatoes
(Veggie) 7

Sautéed Girolles & Shimeji Mushrooms
Garlic & Parsley (Vegan) 9

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

Triple Cooked Chips with Sage
(Veggie) 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)

£72 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.