

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

Wagyu Beef Carpaccio

Wild Rocket & Parmesan Salad
Aged Balsamic Vinegar & Olive Oil

Greek & Nicoise Cross

Crispy Poached Cornish Egg,
Tenderstem Broccoli, Green Beans,
Manouri Cheese Avocado, Tomato
Capers, Kalamata Olives, Basil
Olive Oil & Lemon Dressing (Veggie)

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)

Truffle & Wild Mushroom Risotto

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

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

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

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

Roasted Baby New Potatoes & Dill
(Vegan) 6

Truffled Mash Potatoes
(Veggie) 7

Pommes Frites
Herbs de Provence
(Veggie) 6

Sautéed Wild & Shimeji Mushrooms
Garlic & Parsley (Vegan) 11

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

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

Espresso Sauce, Pistachios, Sumac
Pistachio Ice Cream (Vegan)

Homemade Ice Creams

& Fresh Fruit Sorbets

Artisan Cheese Selection

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

£79 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.

13.5% discretionary service charge will be added to your bill.