

the brasserie

January- February 2017

Starters

Butternut squash soup (v) (df o)

toasted pumpkin seeds & crème fraiche

Braised squid (gf) (df)

slow braised squid with red wine, fennel and orange

Chicken & ham hock terrine (gf o)

rye bread crisp, piccalilli

Mains

Warm salad of roast winter vegetables (v) (gf)

wet polenta, old winchester, salsa rossa

Hake fillet, (gf) (df o)

coconut & cauliflower puree, pak choi, enoki mushrooms

Braised pork belly (gf) (df o)

puy lentils caramelised pearl onions, romesco

Grilled 6oz 30 day matured rump steak (gf) (df o)

portobello mushroom, twice fried handcut chips & three peppercorn sauce (£2.50 supplement)

Desserts

Bread and butter pudding (v)

Dark chocolate brownie (v)

Crème brûlée & shortbread (v) (gf o)

Fruit sorbet (gf) (df) (v)

£20.00 2 courses / £25.00 3 courses

(v) vegetarian

We will endeavour to accommodate dietary requirements – please ask

An *optional* service charge of 12.5% will be added to your bill

B o r d e a u x Q u a y