

the brasserie

Summer set menu

Selection of BQ home-made breads, olive oil and balsamic

Starters

Poached Organic Hen's Egg on Wet Polenta (v) (gf)

Olive tapenade and asparagus salad

Grilled Portobello Mushroom Bruschetta (v)

with walnut pesto served in our homemade potato sourdough

Chicken and Leek Terrine (gf o)

Red pepper chutney

Mains

Risotto of Pea, Mint and Asparagus (v) (gf)

Old Winchester and mascarpone cheese

BQ Fish Stew (df & gf o)

Day boat Cornish fish in a rich tomato sauce, fennel seeds, coriander, orange & cuttlefish finished with aioli croutons and fennel salad

Blood Orange and Confit Duck Salad

Served with new potatoes, hazelnuts and sherry vinaigrette

Desserts

Baked Blueberry Cheesecake

Dark chocolate brownie (v)

Served with honeycomb ice cream

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