

# PRIX FIXE MENU

*Times and availability vary in December.  
Please check with your local brasserie.*

**TWO COURSES for 11.95**  
**ADD A THIRD COURSE for 3.50**

## HEARTY HARICOT BEAN SOUP

*wild mushrooms, smoked chilli oil* (v) (gf)

## WELSH RAREBIT

*fried free-range egg* (v)

## SALT COD & LEMON CROQUETTE

*spiced lentils* (df)

---

## SLOW-COOKED OUTDOOR-REARED LINCOLNSHIRE PORK TENDERLOIN

*swede & carrot mash, roasted autumn vegetables* (gf)

## PAN-FRIED NORTH ATLANTIC HADDOCK FILLET

*smooth mashed potatoes, brown butter & caper sauce,  
croûtons* (gf) (without croûtons)

## AUTUMN VEGETARIAN SPAGHETTI 'BOLOGNESE'

*rich tomato sauce with lentils, red peppers, cep mushrooms,  
garlic, thyme & bay leaves* (v) (df) (without cheese)

## STEAK FRITES 'EXPRESS' (£2 supplement)

*chargrilled Cornish minute steak, garlic & herb butter,  
frites, green salad*

---

## SPICED AUTUMN APPLES, ALMOND & GINGER CRUMBLE

*double cream* (v)

## STICKY TOFFEE PUDDING

*rich caramel sauce, vanilla ice cream* (v)

## CHOCOLATE MOUSSE

*almond & cocoa crumble* (v) (df)



(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. Please ask a server for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 10 % will be added to your bill, this will be shared among the staff who have prepared and served your food today - merci.