

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 12.5% for parties of six or more will be added to your bill, this will be shared equally among the staff who have prepared and served your food today – merci.