

OUR MENU IS INSPIRED BY REVIVING CLASSIC BRASSERIE DISHES WITH A FOCUS USING THE BEST BRITISH PRODUCE AVAILABLE. WE HOPE THESE DISHES BECOME YOUR FAVOURITES TOO.

BREAD & OLIVES

Artisan bread board 728kcal 3.75pp
plant based butter; rapeseed oil and bramble vinegar

House mixed olives 168kcal 5.30
lemon and confit garlic

APPETISERS

Mushroom and tarragon croquette 204kcal 5.95
mushroom ketchup

Roasted beetroot and endive salad 230kcal 7.95
candied walnuts, pickled shallot and rapeseed oil dressing

Homemade soup 560kcal average 6.50
chef's garnish

Falafel bites 453kcal 7.95
heritage beetroot salad

Heritage tomato salad 266kcal 8.50
black olives, avocado, basil

MAINS

Butternut squash and sage risotto 718kcal 16
toasted pumpkin seeds

Mushroom and lentil shepherd's pie 695kcal 16
pickled baby beetroot – choice of a side order

Portobello mushroom and spinach burger 615kcal 14.50
sourdough bun, vegan cheese, tomato, skin on skinny fries

Margarita pizza 443kcal 12.50

Vegan sausages 617kcal 16
seasonal vegetables, mash potatoes, vegan jus

SIDES

Brasserie house salad 136kcal 5.40

Garlic and parsley fries 259kcal 5.40

Roasted garlic and thyme new potatoes 288kcal 5.40

Chef's seasonal vegetables 294kcal 5.40

DESSERTS

A selection of vegan ice creams or sorbets
(please ask for our flavours)
single 121kcal 3.5 two scoops 264kcal 5.5 three scoops 343kcal 8.25

Chocolate brownie 887kcal 9
chocolate sauce, vegan vanilla ice cream

Mulled berries, granola crumble 687kcal 9
vegan vanilla ice cream

American pancakes 644kcal 9
blueberries, caramelizes banana, maple syrup

Allergen Information – we really want you to enjoy your meal with us – if you'd like information about ingredients in any dish, please ask and we'll happily provide it. Calorie information - adults need around 2000kcal per day. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.