

Michael Nadra

BRASSERIE

3 COURSE LUXURY MENU

Bread & Butter

Warm Home Baked Artisan Rye Bread Roll with Sea Salt Crystal Butter

STARTERS

Baked Scallops & Prawns

Creamed Leeks, Samphire, Smoked
Paprika & Herb Crust

Iberico Pork Presa

Piperade, Straw Potatoes
& Pea Shoots

Greek & Nicoise Cross

Crispy Poached Cornish Egg,
Tenderstem Broccoli, Green Beans,
Manouri Cheese, Avocado, Tomato,
Capers, Kalamata Olives, Basil, Olive Oil
& Lemon Dressing

MAINS

Miso Black Cod

Steamed Basmati Rice with
Kaffir Lime Leaf, Ginger, Chilli &
Crisp Onion

Argentinian Black Angus Fillet Steak & Braised Ox Check

Truffled Mash Potatoes, Green Beans,
Caramelised Onions & Truffled Jus

Freekh & Pine Nuts

Sautéed Shimeji & Baked Field Mushroom,
Rainbow Chard, Cabbage
Pickled Heritage Carrots, Pea Shoots
Sherry & Truffle Dressing (Vegan)

- Extra Sides -

Steamed Basmati Rice with Kaffir
Lime Leaf, Ginger, Chilli & Red
Onion (Vegan) 5

Wild Rocket, Raw Cabbage, Tomatoes,
Red Onion, Mint, Extra Virgin Olive Oil
& Lemon 6

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 5

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

Espresso Sauce, Pistachios,
Summac & Pistachio Ice Cream
(Vegan)

Homemade Ice Creams & Fresh Fruit Sorbets

Artisan Cheese Selection

Vacherin Mont d'Or, Fourme d'Ambert, Lancashire Bomb, St Maure
Homemade Pumpkin & Sunflower Seed Crackers, Grapes & Red Onion Marmalade (+£3.50)

£65 Per Person

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.