

Nibbles



*Spiced Mixed
Nuts*

*Mixed
Marinated
Olives*

*Homemade
Bread & Butter*

Starters



*Winter Squash, Smoked Garlic & Chilli Soup with Homemade Bread &
Butter*

(Contains Gluten, Dairy & Celery)

Crisp Polenta, Roasted Garlic Emulsion & Truffle

(Contains Celery)

(V) (VG available)

Duck Liver Parfait, Rhubarb & Brioche

(Contains Sulphites, Gluten, Egg & Dairy)

Scallops with a Coconut Almond Curry Sauce & Crispy Pickled Shallots

(Contains Shellfish - Mollusc, Dairy, Sulphites, Celery, Mustard & Nuts)

*Smoked Haddock Scotch Egg served with Warm Tartare Sauce &
Watercress*

(Contains Gluten, Dairy, Sulphites, Egg, Fish & Mustard)

Main Courses



*Roast Hake, Leek, Kale with a Mushroom & Borlotti Bean Ragu,
(Contains Fish, Dairy & Sulphites)*

*Poached Halibut, Truffle Crust, Parsnip & Potato Puree with Winter
Cabbage and a Scallop & Celeriac Sauce
(Contains Fish, Dairy, Sulphites, Celery & Shellfish - Mollusc)*

*Roast Chicken Supreme with Smoked Dry Cured Bacon, Jerusalem
Artichoke Veloute & Potato Gratin
(Contains Dairy, Sulphites & Celery)*

*Grilled Lamb Saddle, Pressed Lambs Belly with Creamed Swede, Beer
Pickled Roscoff Onion, Caramelised Onion Puree & Glazed Turnips
(Contains Dairy, Sulphites & Celery)*

*Lentil & Autumn Squash 'Shepherds Pie', Pickled & Roasted Beetroots,
Broccoli, Caramelised Onion & Port Sauce
(Contains Sulphites, Mustard & Celery)
(V) (VG available)*

*Lemon Thyme Gnocchi with Roast Cauliflower Veloute, Confit Celeriac,
Caramelised Chicory & Toasted Almonds
(Contains Nuts, Sulphites & Egg)
(V) (VG available)*

Brasserie Classics



*The 1593 Burger, Smoked Bacon, Smoked Cheese, Red Onions,
Gherkins, Beef Tomato, Frisée, Fries
(Contains Gluten, Dairy, Sesame, Sulphites & Mustard)*

*Yeastied Beer Batter Fish & Triple Cooked Chips, Burnt Lemon,
Minted Pea Puree, Tartare Sauce
(Contains Fish, Gluten & Sulphites)*

*10oz Dry Aged Ribeye Steak, Red Wine & Bone Marrow Sauce,
Buttered Kale, Roasted Parsnips & Triple Cooked Chips
(Contains Dairy)*

*8oz Dry Aged Fillet Steak, Red Wine & Bone Marrow Sauce,
Buttered Kale, Roasted Parsnips & Triple Cooked Chips
(Contains Dairy)*

*Chicken Caesar Salad, Anchovies, Croutons & Parmesan
(Contains Eggs, Dairy, Gluten, Sulphites & Fish)*

Side Orders



Triple Cooked Chips

Garlic & Rosemary Fries

*Dressed Mixed Leaf Salad
(Contains Sulphites & Mustard)*

*Cheddar Mashed Potato
(Contains Dairy)*

Market Vegetables

Please advise a member of our Restaurant Team if you have any allergies or dietary requirements. Our dishes may contain nuts.

(v) Vegetarian

Dessert



Dark Chocolate Fondant with White Chocolate Ice Cream
(Contains Gluten, Sulphites, Eggs & Dairy)

Lemon Tart with Whipped Mascarpone
(Contains Gluten, Dairy & Egg)
(VG,GF available)

*Caramel Mousse, Hazelnut Meringue with Caramelised Pear & Spiced
Pear Puree*
(Contains Dairy, Eggs & Nuts)

Sticky Toffee Pudding with Toffee Sauce & Vanilla Bean Ice Cream
(VG,GF available)

Selection of Artisan Cheeses with Sourdough Crackers & Quince Jelly
(Contains Dairy, Gluten, Eggs, Sulphites & Celery)
(GF available)

Hot Drinks



Cappuccino, Americano, Macchiato, Hot Chocolate

Latte, Double Espresso

Espresso, Cafetiere (Decaff available)

*Traditional English Breakfast, Earl Grey, Darjeeling, Peppermint, Ginger &
Lemon, Cranberry & Raspberry, Lapsang-Souchong, Original Redbush,
Decaffeinated Tea.*