

C h e z B r u c e

Dinner Wednesday 18th March 2015

Fish soup with gruyère, rouille and croûtons
Foie gras and chicken liver parfait with toasted brioche
Waldorf salad with roquefort and walnut mille-feuille, dried grapes and port
Thinly sliced rump of veal with Jerusalem artichokes, hazelnuts, truffle and rocket
Poached lamb's tongues with crushed jerseys, Wye Valley asparagus and morels
Grilled monkfish with artichokes barigoule, smoked aubergine and green olive crostini (+£3.00)
Cornish mackerel fillet with courgette salad, cous cous, harissa, preserved lemon and mint
Cod brandade with Cornish mussels, crisp egg, wild garlic and samphire

Côte de boeuf with béarnaise sauce and hand cut chips, for two (+£6.00pp)
Loin of pork with morteau sausage, ham hock croquette, choucroute and mustard
Breast and ballotine of chicken with rigatoni gratin, truffled cauliflower purée and sherry vinegar
Roast stone bass with curried brown shrimps, coriander salad, curry leaf potatoes and lime
Anjou pigeon with stuffed onion, pearl barley, sauce poivrade and foie gras (+£6.00)
Seafood cassoulet with red mullet, chorizo, octopus, salsa verde and fennel
Roast cod with parsley and hazelnut pesto, truffle mash and wild mushrooms
Imam bayildi with spiced chick pea pastilla, yoghurt and coriander

Crème brûlée
Roast pears with poire william parfait, hazelnuts and butterscotch
Chocolate and salted caramel croustillant with rum-soaked raisins
Warm stem ginger cake with poached rhubarb and blood orange sorbet
Apple and custard tartlet with calvados ice cream, crisp almond nougat and nutmeg
Passion fruit posset with lime and mint granita, crisp coconut and banana
White chocolate cocoa nib ice cream or lemon sorbet Kolonel
A plate of chällerhocker, gorgonzola dolce and cerney
Cheeses from the board (+£5.00)

£47.50 for three courses

Coffee: £3.95, Mineral water: £3.95 (75cl btl.)
A discretionary gratuity of 12.5% will be added to the total bill.

Please let a member of staff know if you have any allergies or specific dietary requirements. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.