

# BRUMUS

## STARTERS

Truffled mushroom and celeriac soup £9.50 (vg)

Lobster cocktail £19.50

Burrata, marinated peppers, oregano £14 (v) (gf)

Chicken and ham hock terrine, Bloody Mary relish,  
sourdough toast £14

Golden beetroot, hummus, candied  
walnuts £12 (vg) (gf)

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Hand carved Alfred Enderby smoked salmon,  
lemon and sourdough toast £20

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## MAINS

Braised pork belly, charred apple,  
butternut squash, kale £23 (gf)

Roast hake, heritage carrots, chermoula,  
smoked almonds £25 (gf)

Pumpkin risotto, pumpkin seed pesto  
£11 / £20 (vg) (gf)

Gnocchi, Portobello mushroom,  
goat's cheese £19 (v) (gf)

Chicken schnitzel with lemon and watercress £21

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## HAYMARKET CLASSICS

21 day dry aged 10oz Rib-eye £39.50 (gf)

Beer battered fish and chips, pea purée and  
tartare sauce £20

Dover sole 16oz £45 (gf)  
with Béarnaise, tartare or beurre blanc

Caesar salad £19.50  
with chicken £25 / lobster £32

## SIDES

£5

French fries (v)

New potatoes (v) (gf)

Sautéed spinach with garlic and chilli (vg) (gf)

Tenderstem broccoli (vg) (gf)

Green leaf salad (vg) (gf)

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## DESSERTS

£9.50

Chocolate liégeois (v) (gf)

Crème brûlée, raspberries (v) (gf)

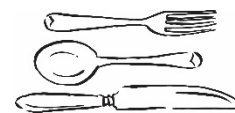
Lemon tart, crème fraîche (v)

Apple and blackberry crumble, custard (v) (gf)

Caramelised passionfruit cream, coconut sorbet,  
crumbled dark chocolate (vg) (gf)

2 scoops homemade ice cream and sorbet  
selection with berries £7.50 (v) (gf)

Selection of artisanal cheese £15.50 (v)



We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

For more information on allergens or dietary requirements, please speak to one of the team  
(v) - vegetarian (vg) - vegan (gf) - gluten free