

The Brunel Restaurant

Welbeck Manor & Golf

Each dish has a recommended accompanying drink.
Have a drink from all three courses for £14
Wine served 125ml, Port served 50ml, Liquor 25ml, Dessert Wine 75ml

Starters

Dressed Paignton Crab £12 GFA,
Lemon Puree, Crab Jelly, Bread Foam
Avoir La Peche Chardonnay, South of France

Tomato Tatare £8 V, GFA
Sourdough Croutons, Soy Cured Yolk
Maison Badet Clement Rose, South of France

Salmon, Poached in Olive Oil £9 GF
Honey Roasted Beetroot, Treacle Yogurt and Pistachios
Sepa Moya Sauvignon Blanc, Central Valley Chile

Miso Charred Aubergine £8 V, GF
Tahini Mayonnaise, Dukkah
Mio Passo Pinot Grigio, Sicily, Italy

Mains

Pan Seared Lamb Rump £22 GFA
Roasted Roscoff Onion, Lamb Ragu Roll,
Smoked Potato Puree, Black Garlic Mayo
Sepa Moya Merlot, Central Valley, Chile

Sea Bass £19 GF
Chicken Butter Sauce, Courgette Puree and Braised Leek
Mio Passo Pinot Grigio, Sicily, Italy

Guinea Fowl £21 GF
Celeriac Puree, Confit Potatoes, Spring Greens, Wild Mushroom
Yallaroo Shiraz, South Eastern Australia

Tempura Cauliflower £16 V, VGA, GFA
Roasted Leek Risotto, Pickled Radishes
Avoir La Peche Chardonnay, South of France

Desserts

Tia Maria Chocolate Cremieux £9 V, GF
Caramelised White Chocolate, Coffee Ice Cream
Calypso Coffee

Strawberry Pavlova £9 V, GF
Strawberry, and Champagne Sorbet
Botrytis Semillon, Australia

White Chocolate Pannacotta £9, V, GFA
Passionfruit, Coconut Crumb
Botrytis Semillon, Australia

Devon Blue Cheese £10 V
Apple Tart Tatin
Taylor's 10year Tawny Port

GF – Gluten Free GFA – Gluten Free Available

VG – Vegan VGA – vegan available V - Vegetarian

Please notify your server of any specific allergen requirements before placing your order

Please be aware we do not currently have separate friers or separate preparation areas so cannot guarantee an allergen free environment