



— BRASSERIE —  
**BEAU**

## SUNDAY MENU

### STARTERS

Mackerel Rillettes £12.50  
granny smith jelly and horseradish

Smoked Ham Hock Terrine £8.50  
house piccalilli

Wild Boar Scotch Egg £8.00  
mustard mayonnaise

Selection of Locally  
Cured Charcuterie £14.00  
celeriac remoulade & crusty bread

12-Hour French  
Onion Soup (V)(VGO) £8.50  
gruyère sourdough crouton

Burrata, Heritage Tomato  
Panzanella Salad (V) £13.50  
wild garlic pesto

### MAINS

Fine Herb Gnocchi (V) £18.00  
wild mushrooms, broad beans,  
Berkswell cheese and wild garlic

Fregola (V) £18.00  
with aubergine, courgette  
and confit garlic ratatouille

### DESSERTS

Apple Tart Tatin for Two (V) £18.00  
vanilla ice cream, crème anglaise

Classic Treacle Tart (V) £12.00  
crème fraiche

Strawberry Jam Doughnuts (V) £9.00  
crème pâtissière

Classic Crème Brûlée (V) £10.00

Burnt Basque  
Cheesecake (V) £11.50

Seasonal Artisan  
Cheese Board (V) £16.00  
chutney and crackers



### ROASTS



Slow Roasted Sirloin of Beef £28.00  
stuffed Yorkshire pudding

Roasted Loin of Huntsham Farm Pork £26.00  
roasted apple

Roast Free Range Chicken £25.00  
sage & onion stuffing, pigs in blankets

***all served with seasonal vegetables  
& roast potatoes***

(v) vegetarian (vg) vegan (vgo) vegan option available

*If you have any allergies please inform your waiter.*

*Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.*

*A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.*

