

We offer daily specials that change with the seasons, shaped by what's fresh, local and inspiring our chefs each morning.

BRASSERIE CONSTANCE



A LITTLE SHARPENER

Mini twists on classic cocktails to start

Flo Martini **8**

Nemiroff De Luxe Vodka, Lemon & Thyme Cordial

Thames Ember **8**

The Botanist Gin, Yellow Chartreuse

Agave Edge **9**

Enemigo 55 Tequila, Tempus Fugit Kina L'Aero D'or, Sipello

SNACKS

Grilled Carrot Hummus **7**

Lamb & Mint Skewer **9**

Anchovy Fingers **5**

Smoked Haddock Croquettes **6**

Wild Garlic Morel Kiev **8**

Chicken Liver Toasts **6**

Pea & Mint Tarts **8**

Fried Skate Knobs **9**

TO START

Nettle & Potato Vichyssoise served hot or cold **10**

Coronation Chicken Pate en Croute **15**

London Smoked Salmon from our Trolley **18**

White Asparagus, Butter Sauce, Trout Roe & Chive **16**

Beef & Tomato Tartare, Smoked Bone Marrow **18**

Sweet Wine Poached Duck Liver with Blood Orange Marmalade **25**

OMELETTES

Dorset Crab & Chive **21**

Plain or with Chips **11 / 15**

Omelette Soufflé with Creamed Morels **18**



SHELLFISH

Irish Oysters served cold with Apple Cider Mignonette (6 or 12) **26/48**

A Plate of Grilled Langoustines with Wild Garlic Butter **18**

Dorset Crab Vol-au-Vent, Coronation Remoulade **24**

Roast Orkney Scallop, Vermouth & Pickled Grapes **16**

Cornish Mussels, Cider & Soda Bread **20**



LARGE PLATES

To share

Clay Pot Chicken, Barley & Beer **68**

Sole Meuniere with British Shellfish in Garlic Butter **98**

Hereford Rib of Beef, Roast Onions & Watercress **95**

MAIN PLATES

Grass Fed Sirloin, Green Peppercorn & Confit Shallot **40**

Scottish Cod cooked in Coronation Butter **34**

Wild Turbot, Monk's Beard, Peas & Broad Beans **45**

Braised Rabbit Leg with French Style Peas **32**

Roast Day Boat Skate Wing, Lovage, Lime & Caper **32**

Asparagus & Wild Garlic Tart, English Goats Curd **26**

SALADS

A Plate of Grilled Asparagus, Hollandaise & Cacklebean Egg **18**

Russian Salad **12**
Add Oscietra Caviar **+12**

Chopped Salad **13**

Green Leaves & Elderflower Vinaigrette **9**

VEGETABLES

Carrots, Toasted Sunflower Seeds **6**

Cavolo Nero, Chilli & Pecorino **8**

Green Beans, Shallot Vinaigrette **7**

Purple Sprouting & Preserved Lemon **8**

Jersey Royals, Minted Butter **8**

Fries **6**

DESSERT

Today's Trifle **10**

Rhubarb & Custard Savarin **12**

Chocolate Ale Cake with Malted Milk Ice Cream **9**

Blood Orange Marmalade Ice Cream **5**

Custard Tart, Pouring Cream **10**

A Slice of Baked Alaska **14**



DAILY PLATES

Tuesday

Fish Pie **22**

Wednesday

Pie & Mash **24**

Thursday

Chicken Curry **24**

Friday

Cod & Tartare Sauce **24**

Saturday

Sausage & Mash **24**

Sunday

Roast Beef, Yorkshire Pudding **35**

Please always inform your server of any allergies, intolerances or specific dietary requirements before placing your order as not all ingredients will be displayed on the menu. Some dishes may contain ingredients served raw, please speak to your server if you require additional guidance with relation to these items.

A discretionary optional service charge of 12.5% will be added to your bill.