



RESTAURANT · BAR · BRASSERIE

BRASSERIE

LONDON RESTAURANT FESTIVAL MENU

3 courses 30

Lunch: Monday, Wednesday – Friday 12pm – 3pm | Sunday 12pm – 4:45pm

Dinner: Tuesday – Friday 5pm – 6:45pm | Sunday 5pm – 8pm

BREAD

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4
(GLUTEN [wheat], MILK, SULPHITES)

STARTERS

Spiced pumpkin and marrow soup, hazelnuts, croutons (ve)
(MILK, CELERY, GLUTEN [wheat], NUTS [hazelnuts])

Grilled mackerel, skordalia, radish, green olive and celery salad
(MILK, EGG, CELERY, SULPHITES, GLUTEN [wheat], SOYA, FISH)

Braised beef and oxtail, portobello mushroom, welsh rarebit, wilted rocket
(MILK, EGG, SULPHITES, FISH, GLUTEN [wheat], CELERY)

MAINS

Chestnut and spelt rissole, roasted Jerusalem artichoke, spinach braised lentil, soured red cabbage and caraway (VE) (CELERY, GLUTEN [wheat], SOYA [miso], CEREAL [spelt], NUTS [chestnut])

Roasted seabream, lemon, grilled courgette, salsa Verdi
(SULPHITES, FISH, GLUTEN [wheat], MUSTARD)

Josper grilled pork chop, chimichurri, autumn vegetable slaw, maple glazed pancetta
(MUSTARD, SULPHITES, GLUTEN [wheat], EGG)

DESSERTS

Milk chocolate praline tart, coco nib cream, almond snap
(MILK, EGG, NUTS [almonds, hazelnuts], GLUTEN [wheat])

Honey and whisky brûlée, roasted pears, flapjack
(GLUTEN [oats], MILK, EGGS)

Roasted plum and tonka cheesecake
(MILK, EGG, GLUTEN [wheat], NUTS [peanuts], SOYA)

SIDES Each 5

Chips, rosemary salt, smoked paprika (ve) Garden salad (v) (MUSTARD, GLUTEN, SULPHATES)
Tender stem broccoli (ve) (SOYA, GLUTEN [wheat])
Charred hispy cabbage, lemon, sumac, chilli oil (v) (SASAME)
Beef tomato, basil, red onion, goats curd, extra virgin rapeseed oil (MILK)