



Sample

Midweek brasserie Menu

Available Tuesday to Thursday evenings

2 course £27.50

3 course £32.50

Starters

Home smoked mackerel, tomato, basil and olive orzo.

Pan fried black pudding, caramelised onions, braised smoked sausage puy lentils.

Asparagus velouté, comté toastie.

Mains

Hake and parsley fish cake, sautéed king prawns, grilled aubergine and courgettes, sun blushed tomatoes, parsley sauce.

Venison and red wine casserole, hispi cabbage, mash, glazed carrots.

Roasted vegetable couscous, tomato nage, pistou, rocket and pickled red onion salad, .

Desserts

Sticky toffee pudding, butterscotch sauce, orange and grand marnier cream

Apple and rhubarb crumble, crème fraiche sorbet.

Strongman cheddar and Brighton blue, apple, red onion marmalade, grapes and crackers

Please inform us before ordering of any allergies or intolerances. Although great care has been taken to remove fish bones and shot, some may still be present.