

## LA BRASSERIE

Welcome to La Brasserie.  
Our Executive Head Chef David Woods and his  
Brigade is passionate about fresh food.

Using the best local and regional ingredients  
our aim is to create great modern British dishes  
with a French accent that reflect the seasons.

Bon appétit!

There is only one thing better than a glass of champagne to  
start your evening right. A bottle of champagne;

	<i>Glass</i>	<i>Bottle</i>
<i>Moët Ice Imperial Necker, France</i>	<i>£11.95</i>	<i>£68.95</i>
<i>Dom Perignon Brut Vintage, France</i>		<i>£185.00</i>
<i>Lanson Brut White Label Sec, France</i>		<i>£76.00</i>
<i>Ruinart Rosé, France</i>	<i>£12.50</i>	<i>£71.00</i>
<i>Lanson Brut Rose, France</i>		<i>£76.00</i>



For culinary excellence

2017-2018

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Feel Welcome



## To Start

### **Home Smoked Gressingham Duck, Pork Rilette,**

*Quince, Kalamansi Jel*

**£7.95**

*“Signature dish”*

### **Home Cured and Smoked Loch Etive Sea Reared Trout**

*Quail Egg, Scorched Cucumber, Wasabi, Marsh Asparagus*

**£8.50**

*“Signature dish”*



### **West Country Crab and King Prawn**

*Puffed Sushi Rice, Mango, Chilli and Lime Puree*

**£10.95**

### **Homemade Soup**

*Inspired by the Days Market*

**£7.50**



### **Beetroot Hummus**

*Mixed Quinoa, Coconut Whip, Pickled Vegetables, Grey Shallots*

**£7.50**



### **Mushroom, Truffle Oil and Black Garlic Arancini**

*Roast Pepper Essence*

**£7.50**

*Carefully selected wine recommendation to match with your selected starter*

*Vidal Sauvignon Blanc, New Zealand (bottle £35.00/Glass 250ml £12.50)*

*Antonio Rubini Pinot Grigio Delle Venezie, Italy (bottle £26.00/Glass 250ml £9.20)*

*Cloudy Bay Sauvignon Blanc, New Zealand (bottle £57.00)*

*Starve Dog Lane Pinot Grigio, Australia (bottle £43.00)*

*Between Thorns Cabernet Sauvignon, Australia (bottle £26.00/Glass 250ml £8.90)*

*More wine variety is available in the wine list*

## Main Courses

### **Maize Fed Chicken Breast    £19.95**

Lemon Grass, Chilli, Coconut and Lime Leaf Sauce, Charred Baby Aubergine, Fragrant Rice Wrap

*Chandon Méthode Traditionnelle Brut, Argentina,  
Sparkling Wine*

### **Thyme Roasted Cornish Lamb Saddle    £27.95**

Crispy Sweetbread, Piccolo Parsnips, Spinach and Wild Mushroom, Red Wine Jus

*Cloudy Bay Pinot Noir, New Zealand*

*“Signature dish”*

### **Slow Cooked Outdoor Reared Pork Belly    £19.95**

Crackling, Calvados Jus, Anise Carrots, Butter Mash

*RK Kiesling Mosel, Reichsgraf Von Kesselstatt, Germany*

### **Surrey Farm Minimum 28 day Aged Beef Sirloin Steak    £28.50**

Smoked Bone Marrow, Red Onion Jam, Confit Cherry Vine Tomatoes, Merlot Jus

*Chateauneuf-du-Pape, Clos de L'Oratoire Des Papes,  
France*



### **Sea Bass Scorched Belly, Roast Loin    £24.95**

Pork and Shrimp Torteloni, Lemon Grass and Ginger Veloute, Fennel Puree

*Sancerre Rosé, Le Rabault, Joseph Mellot, France*

*“Signature dish”*

### **Doom Bar Ale, Battered Fish from the Days Market    £21.50**

Hand-Cut Chips, Malt Vinegar Pearls, Pea Purée, Homemade Tartare Sauce

*Dr. Konstantin Frank Gewurztraminer, USA*



### **Roscoff Onion and Goats Cheese ‘Garden Tart’    £19.95**

Warm Artichoke Mousse, Charcoal Soil, Pea Puree

*Louis Jadot Chablis, France*

## Side Dishes

Home Cooked Frites, Maldon Salt £3.60

Parslied New Potatoes £3.60

Butter Mash £3.60

Sautéed Wild and Cultivated Mushrooms, Garlic £5.25

Panache of Root Vegetables £3.60

Sautéed Green Baby Spinach £3.60

Creamed Savoy Cabbage £3.90

Mixed Tomato, Shallot and Chive Salad £4.95

Dressed Mixed Salad Leaves £3.50

House Mixed Salad £4.95

*We would like to invite you to try our lavish dessert cocktails  
in Le Ciel Bar*

All wine stated on this menu is a recommendation. All prices can be found in the full wine list.

Please ask your server if you would like any items prepared in a healthier way.



Food cooked in accordance with healthy eating.



= Vegetarian

Our non-meat dishes may include dairy products. Weights, where stated, are approximate.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details. Prices are inclusive of vat at the prevailing rate. An optional service charge of 12.5% will be added to your bill.